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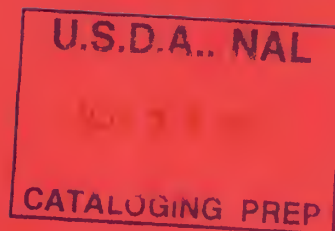
Food Safety  
and Inspection  
Service

Washington, D.C.  
20250

December 31, 1990

# Meat and Poultry Inspection Regulations

Reprinted with Changes  
through December 1990



30 JAN 1992



## PEN AND INK CHANGES

### Meat Inspection Regulations:

1. On page 125, § 319.10 should read "§ 318.10."
2. On page 149, top of the page, § 319.77(b) should read section "§ 319.700(b)."

### Poultry Inspection Regulations:

1. On page 157, top of the page, § 318.309 should read § 381.309.

Next Inspection Regulations:

1. On page 125, 2. 215.110 should read "2. 215.110"
2. On page 149, top of the page, 2. 215.110 should read "2. 215.110"

Provisional Inspection Regulations:

1. On page 151, 2. 215.110 should read "2. 215.110"

**Meat Inspection**

**Poultry Inspection**

**Rabbit Inspection**

**Voluntary Inspection and Certification  
Service of Meat and Poultry Inspection**

**Administrative Procedures**



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Information  
Heat Transfer  
Refractory  
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Voluntary  
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# MEAT AND POULTRY INSPECTION REGULATIONS

## INTRODUCTION

The provisions for meat inspection were in the Appropriation Act for the Department of Agriculture, approved March 4, 1907, 34 Stat. 1260, as amended. These provisions were completely revised by the Wholesome Meat Act, approved December 15, 1967, 81 Stat. 584, which, in general, designated the original provisions for meat inspection as the "Federal Meat Inspection Act" and as Title I of that Act, and added Titles II, III, and IV to that Act. The Wholesome Meat Act consolidated into the Federal Meat Inspection Act the provisions relating to inspection of equine meat and food products thereof and imports of meat and meat food products, and Section 18 of the Wholesome Meat Act repealed the former provisions relating thereto (Horse Meat Act, 41 Stat. 241, 21 U.S.C. 96; and § 306(b) of the Tariff Act of 1930, 46 Stat. 689, as amended, 19 U.S.C. 1306(b)).

Section 21, Title I, of the Federal Meat Inspection Act authorizes the Secretary of Agriculture to make such rules and regulations as necessary for the efficient execution of the provisions of the Act.

The revised regulations (Parts 301 through 329, Title 9, Chapter III, Subchapter A, Code of Federal Regulations (CFR)) were published in the Federal Register, Volume 35, Number 193, on October 3, 1970. Also, in that publication the former Part 340 was transferred to a new Part 350 in Subchapter B. Thereafter, numerous amendments of the revised regulations were issued, including the addition of new Part 331, rules of practice, and amendments to reflect organizational changes.

The Humane Slaughter Regulations and Policy Statement previously transferred to Parts 390 and 391 in Subchapter D, Chapter III, 9 CFR, were transferred to Part 313 in Subchapter A, Chapter III (44 FR 68813, November 30, 1979).

In 1988, a new Part 352 was added in Subchapter B to include voluntary inspection of buffalo, which was later amended in 1989 to include all exotic animals. Subchapter B also includes Part 354, voluntary inspection of rabbits, Part 355, general maintenance of voluntary inspected establishments, and Part 362, voluntary inspection of poultry.

The provisions for poultry products inspection were in the Poultry Products Inspection Act, approved August 28, 1957, as amended. These provisions were extensively revised by the Wholesome Poultry Products Act, approved August 18, 1968.

Section 14 of the Act authorizes the Secretary of Agriculture to make such rules and regulations as necessary for the efficient execution of the provisions of the Act.

The revised regulations (Part 381, Title 9, Chapter III, Subchapter C, Code of Federal Regulations) were published in the Federal Register, Volume 37, Number 95, on May 16, 1972. Thereafter, numerous amendments were made to the revised regulations, including a new Subpart W, rules of practice, and Subpart X, canning.

A new Part 390 was added to Subchapter D, Chapter III, to transfer the Freedom of Information regulations (46 FR 63203, December 31, 1981). Also, a new Part 391 was added to Subchapter D, Chapter III, to transfer the dollar amounts that were specified in 9 CFR Parts 307, 350, 351, 352, 354, 355, 362, and 381 (54 FR 6383, February 10, 1989).

This printing of Subchapters A, B, C, and D of Chapter III of Title 9 includes all amendments published as of December 31, 1990.

Copies of these regulations may be purchased from the Superintendent of Documents, Government Printing Office, Washington, D.C. 20402. Persons interested should contact the Superintendent for current prices.

Changes to the Meat and Poultry Products Inspection Regulations will transmit changed pages as amendments become effective. Those not eligible to receive the changes may receive the amendments to the regulations upon subscription from the Superintendent of Documents at the above address.

Any change in the regulations, including additions or deletions, is indicated by the use of the asterisk (\*).

**BOOK I**

# **Meat Inspection Regulations**

**TITLE 9, CHAPTER III, SUBCHAPTER A**

**Code of Federal Regulations**



TITLE 9 - ANIMALS AND ANIMAL PRODUCTS

CHAPTER III - FOOD SAFETY AND INSPECTION SERVICE  
(MEAT AND POULTRY INSPECTION)

DEPARTMENT OF AGRICULTURE

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# SUBCHAPTER A-MANDATORY MEAT INSPECTION

## PART 301-DEFINITIONS

AUTHORITY: 34 Stat. 1260, 79 Stat. 903, as amended, 81 U.S.C. 584, 84 Stat. 91, 438; 21 U.S.C. 71 et seq., 601 et seq.

### § 301.1 Meaning of terms.

As used in this subchapter, unless otherwise required by the context, the singular form shall also import the plural and the masculine form shall also import the feminine, and vice versa.

### § 301.2 Definitions.

As used in this subchapter, unless otherwise required by the context, the following terms shall be construed, respectively, to mean:

(a) The Act. The Federal Meat Inspection Act, as amended, (34 Stat. 1260, as amended, 81 Stat. 584, 84 Stat. 438, 92 Stat. 1069, 21 U.S.C., Sec. 601 et seq.).

(b) Administrator. The Administrator of the Food Safety and Inspection Service or any officer or employee of the Department to whom authority has heretofore been delegated or may hereafter be delegated to act in his/her stead.

(c) Adulterated. This term applies to any carcass, part thereof, meat or meat food product under one or more of the following circumstances:

(1) If it bears or contains any such poisonous or deleterious substance which may render it injurious to health; but in case the substance is not an added substance, such article shall not be considered adulterated under this clause if the quantity of such substance in or on such article does not ordinarily render it injurious to health.

(2) (i) If it bears or contains (by reason of administration of any substance to the live animal or otherwise) any added poisonous or added deleterious substance (other than one which is:

(A) A pesticide chemical in or on a raw agricultural commodity;

(B) A food additive; or

(C) A color additive) which may, in the judgment of the Administrator, make such article unfit for human food;

(ii) If it is, in whole or in part, a raw agricultural commodity and such commodity bears or contains a pesticide chemical which is unsafe within the meaning of section 408 of the Federal Food, Drug, and Cosmetic Act;

(iii) If it bears or contains any food additive which is unsafe within the meaning of section 409 of the Federal Food, Drug, and Cosmetic Act;

(iv) If it bears or contains any color additive which is unsafe within the meaning of section 706 of the Federal Food, Drug, and Cosmetic Act:

Provided, That an article which is not deemed adulterated under paragraphs (aa)(2)(ii), (iii), or (iv) of this section shall nevertheless be deemed adulterated if use of the pesticide chemical food additive, or color additive in or on such article is prohibited by the regulations in this subchapter in official establishments;

(3) If it consists in whole or in part of any filthy, putrid, or decomposed substance or is for any other reason unsound, unhealthful, unwholesome, or otherwise unfit for human food;

(4) If it has been prepared, packed, or held under unsanitary conditions whereby it may have become contaminated with filth, or whereby it may have been rendered injurious to health;

(5) If it is, in whole or in part, the product of an animal which has died otherwise than by slaughter;

(6) If its container is composed, in whole or in part, of any poisonous or deleterious substance which may render the contents injurious to health;

(7) If it has been intentionally subjected to radiation, unless the use of the radiation was in conformity with a regulation or exemption in effect pursuant to section 409 of the Federal Food, Drug, and Cosmetic Act;

(8) If any valuable constituent has been in whole or in part omitted or abstracted therefrom; or if any substance has been substituted, wholly or in part therefor; or if damage or inferiority has been concealed in any manner; or if any substance has been added thereto or mixed or packed therewith so as to increase its bulk or weight, or reduce its quality or strength, or make it appear better or of greater value than it is; or,

(9) If it is margarine containing animal fat and any of the raw material used therein consisted in whole or in part of any filthy, putrid, or decomposed substance, or is otherwise adulterated.

(d) Anesthesia. Loss of sensation or feeling.

(e) Animal food. Any article intended for use as food for dogs, cats, or other animals derived wholly, or in part, from the carcass or parts or products of the carcass of any livestock, except that the term animal food as used herein does not include:

(1) Processed dry animal food or

(2) Livestock or poultry feeds manufactured from processed livestock byproducts (such as meatmeal tankage, meat and bonemeal, bloodmeal, and feed grade animal fat).

(f) Animal food manufacturer. Any person engaged in the business of manufacturing or processing animal food.

(g) Area. One or more circuits under the supervision of an area supervisor.

(h) Area Supervisor. The official in charge of an area.

(i) Artificial coloring. A coloring containing any dye or pigment, which dye or pigment was manufactured by a process of synthesis or other similar artifice, or a coloring which was manufactured by extracting a natural dye or natural pigment from a plant or other material in which such dye or pigment was naturally produced.

(j) Artificial flavoring. A flavoring containing any sapid or aromatic constituent, which constituent was manufactured by a process of synthesis or other similar artifice.

(k) Biological residue. Any substance, including metabolites, remaining in livestock at time of slaughter or in any of its tissues after slaughter as the result of treatment or exposure of the livestock to a pesticide, organic or inorganic compound, hormone, hormone-like substance, growth promoter, antibiotic, anthelmintic, tranquilizer, or other therapeutic or prophylactic agent.

(l) Capable of use as human food. This term applies to any carcass, or part or product of a carcass, of any livestock, unless it is denatured or otherwise identified as required by the applicable provisions of §§ 314.3, 314.10, 325.11, and 325.13 of this subchapter to deter its use as a human food, or it is naturally inedible by humans; e.g., hoofs or horns in their natural state.



(m) Captive bolt. A stunning instrument which when activated drives a bolt out of a barrel for a limited distance.

(n) Carbon dioxide. A gaseous form of the chemical formula CO<sub>2</sub>.

(o) Carbon dioxide concentration. Ratio of carbon dioxide gas and atmospheric air.

(p) Carcass. All parts, including viscera, of any slaughtered livestock.

(q) Chemical preservative. Any chemical that, when added to a meat or meat food product, tends to prevent or retard deterioration thereof, but does not include common salt, sugars, vinegars, spices, or oils extracted from spices or substances added to meat and meat food products by exposure to wood smoke.

Other definitions, if any, that are applicable only for purposes of a specific part of the regulations in this subchapter, are set forth in such part.

(r) Circuit. One or more official establishments included under the supervision of a circuit supervisor.

(s) Circuit supervisor. The supervisor of a circuit.

(t) Commerce. Commerce between any State, any Territory, or the District of Columbia, and any place outside thereof; or within any Territory not organized with a legislative body, or the District of Columbia.

(u) Consciousness. Responsiveness of the brain to the impressions made by the senses.

(v) Cutting up. Any division of any carcass or part thereof, except that the trimming of carcasses or parts thereof to remove surface contaminants is not considered as cutting up.

(w) Dead livestock. The body (cadaver) of livestock which has died otherwise than by slaughter.

(x) The Department. The United States Department of Agriculture.

(y) Dying, diseased, or disabled livestock. Livestock which has or displays symptoms of having any of the following:

(1) Central nervous system disorder;

(2) Abnormal temperature (high or low);

(3) Difficult breathing;

(4) Abnormal swellings;

(5) Lack of muscular coordination;

(6) Inability to walk normally or stand;

(7) Any of the conditions for which livestock is required to be condemned on ante-mortem inspection in accordance with the regulations in Part 309 of this subchapter.

(z) Edible. Intended for use as human food.

(aa) Experimental animal. Any animal used in any research investigation involving the feeding or other administration of, or subjection to, an experimental biological product, drug, or chemical or any nonexperimental biological product, drug, or chemical used in a manner for which it was not intended.

(bb) Exposure time. The period of time an animal is exposed to an anesthesia-producing carbon dioxide concentration.

(cc) Federal Food, Drug, and Cosmetic Act. The Act so entitled, approved June 25, 1938 (52 Stat. 1040), and Acts amendatory thereof or supplementary thereto.

(dd) Firm. Any partnership, association, or other unincorporated business organization.

(ee) Food Safety and Inspection Service. The Food Safety and Inspection Service of the Department.

(ff) Further processing. Smoking, cooking, canning, curing, refining, or rendering in an official establishment of product previously prepared in official establishments.

(gg) Immediate container. The receptacle or other covering in which any product is directly contained or wholly or partially enclosed.

(hh) Import Field Office (IFO). The office of the supervisor of import inspection activities for a particular importing field area. The areas are as follows:

- IFO #1. Boston, MA--Covering the States of Massachusetts, New York (excluding New York City), Connecticut, Rhode Island, Vermont, New Hampshire and Maine.
- IFO #2. New York, NY--Covering the areas of New York City and northern New Jersey.
- IFO #3. Philadelphia, PA--Covering the State of Pennsylvania and the area of southern New Jersey.
- IFO #4. Baltimore, MD--Covering the States of Maryland, Delaware, West Virginia, Virginia and Kentucky.
- IFO #5. Charleston, SC--Covering the States of Tennessee, North Carolina, South Carolina, Georgia and Florida (excluding south Florida).
- IFO #6. Miami, FL--Covering the areas of southern Florida, Puerto Rico and the Virgin Islands.
- IFO #7. New Orleans, LA--Covering the States of Louisiana, Mississippi, Alabama, Arkansas, Texas, Oklahoma, Kansas, New Mexico and Colorado
- IFO #8. San Pedro, CA--Covering the States of Hawaii, Arizona, Utah, Nevada, the area of southern California, American Samoa, Guam, and the Northern Marianas.
- IFO #9. Tacoma, WA--Covering the States of Washington, Oregon, Idaho, Montana, Wyoming, North Dakota, South Dakota, Alaska, and Nebraska, and the area of northern California.
- IFO #10. Detroit, MI--Covering the States of Michigan, Wisconsin, Minnesota, Iowa, Missouri, Illinois, Indiana and Ohio.

(ii) Import Supervisor. The official in charge of import inspection activities within each of the import field offices.

(jj) Inedible. Adulterated, uninspected, or not intended for use as human food.

(kk) Inhumane slaughter or handling in connection with slaughter. Slaughter or handling in connection with slaughter not in accordance with the Act of August 27, 1958 (72 Stat. 862; 7 U.S.C. 1901 through 1906, as amended by the Humane Methods of Slaughter Act of 1978, 92 Stat. 1069) and Part 313 of this subchapter.



(ll) "Inspected and passed" or "U.S. Inspected and Passed" or "U.S. Inspected and Passed by Department of Agriculture" (or any authorized abbreviation thereof). This term means that the product so identified has been inspected and passed under the regulations in this subchapter, and at the time it was inspected, passed, and identified, it was found to be not adulterated.

(mm) Inspector. An inspector of the Program.

(nn) Inspector in charge. A designated program employee who is in charge of one or more official establishments within a circuit and is responsible to the circuit supervisor or his/her designee.

(oo) Label. A display of written, printed, or graphic matter upon the immediate container (not including package liners) of any article.

(pp) Labeling. All labels and other written, printed, or graphic matter:

(1) Upon any article or any of its containers or wrappers, or

(2) Accompanying such article.

(qq) Livestock. Cattle, sheep, swine, goat, horse, mule, or other equine.

(rr) Meat. The part of the muscle of any cattle, sheep, swine, or goats, which is skeletal or which is found in the tongue, in the diaphragm, in the heart, or in the esophagus, with or without the accompanying and overlying fat, and the portions of bone, skin, sinew, nerve, and blood vessels which normally accompany the muscle tissue and which are not separated from it in the process of dressing. It does not include the muscle found in the lips, snout, or ears. This term, as applied to products of equines, shall have a meaning comparable to that provided in this paragraph with respect to cattle, sheep, swine, and goats.

(ss) Meat broker. Any person engaged in the business of buying or selling carcasses, parts of carcasses, meat or meat food products of livestock on commission, or otherwise negotiating purchases or sales of such articles other than for his/her own account or as an employee of another person.

(tt) Meat byproduct. Any part capable of use as human food, other than meat, which has been derived from one or more cattle, sheep, swine, or goats. This term, as applied to products of equines, shall have a meaning comparable to that provided in this paragraph with respect to cattle, sheep, swine, and goats.

(uu) Meat food product. Any article capable of use as human food which is made wholly or in part from any meat or other portion of the carcass of any cattle, sheep, swine, or goats, except those exempted from definition as a meat food product by the Administrator in specific cases or by the regulations in Part 317 of this subchapter, upon a determination that they contain meat or other portions of such carcasses only in a relatively small proportion or historically have not been considered by consumers as products of the meat food industry, and provided that they comply with any requirements that are imposed in such cases or regulations as conditions of such exemptions to assure that the meat or other portions of such carcasses contained in such articles are not adulterated and that such articles are not represented as meat food products. This term, as applied to food products of equines, shall have a meaning comparable to that provided in this paragraph with respect to cattle, sheep, swine, and goats.

(vv) Misbranded. This term applies to any carcass, part thereof, meat or meat food product under one or more of the following circumstances:

- (1) If its labeling is false or misleading in any particular;
- (2) If it is offered for sale under the name of another food;
- (3) If it is an imitation of another food, unless its label bears, in type of uniform size and prominence, the word "imitation" and immediately thereafter, the name of the food imitated;
- (4) If its container is so made, formed, or filled as to be misleading;
- (5) If in a package or other container unless it bears a label showing:
  - (i) The name and place of business of the manufacturer, packer or distributor; and
  - (ii) An accurate statement of the quantity of the contents in terms of weight, measure, or numerical count; except as otherwise provided in Part 317 of this subchapter with respect to the quantity of contents;
- (6) If any word, statement, or other information required by or under authority of the Act to appear on the label or other labeling is not prominently placed thereon with such conspicuousness (as compared with other words, statements, designs, or devices, in the labeling) and in such terms as to render it likely to be read and understood by the ordinary individual under customary conditions of purchase and use;
- (7) If it purports to be or is represented as a food for which a definition and standard of identity or composition has been prescribed by the regulations in Part 319 of this subchapter unless:
  - (i) It conforms to such definition and standard, and
  - (ii) Its label bears the name of the food specified in the definition and standard and, insofar as may be required by such regulations, the common names of optional ingredients (other than spices, flavoring, and coloring) present in such food;
- (8) If it purports to be or is represented as a food for which a standard or standards of fill of container have been prescribed by the regulations in Part 319 of this subchapter, and it falls below the standard of fill of container applicable thereto, unless its label bears, in such manner and form as such regulations specify, a statement that it falls below such standard;
- (9) If it is not subject to the provisions of paragraph (vv)(7)(ii) of this section unless its label bears:
  - (i) The common or usual name of the food, if any there be, and
  - (ii) In case it is fabricated from two or more ingredients, the common or usual name of each such ingredient, except as otherwise provided in Part 317 of this subchapter;
- (10) If it purports to be or is represented for special dietary uses, unless its label bears such information concerning its vitamin, mineral, and other dietary properties as is required by the regulations in Part 317 of this subchapter.
- (11) If it bears or contains any artificial flavoring, artificial coloring, or chemical preservative, unless it bears a label stating that fact; except as otherwise provided by the regulations in Part 317 of this subchapter; or
- (12) If it fails to bear, directly thereon or on its containers, when required by the regulations in Part 316 or 317 of this subchapter, the inspection legend and, unrestricted by any of the foregoing, such other information as the Administrator may require in such regulations to assure that it will not have false or misleading labeling and that the public will be informed of the manner of handling required to maintain the article in a wholesome condition.



(ww) Nonfood compound. Any substance proposed for use in official establishments, the intended use of which will not result, directly or indirectly, in the substance becoming a component or otherwise affecting the characteristics of meat food and meat products, excluding labeling and packaging materials as covered in Part 317 of this subchapter.

(xx) Official certificate. Any certificate prescribed by the regulations in this subchapter for issuance by an inspector or other person performing official functions under the Act.

(yy) Official device. Any device prescribed by the regulations in Part 312 of this subchapter for use in applying any official mark.

(zz) Official establishment. Any slaughtering, cutting, boning, meat canning, curing, smoking, salting, packing, rendering, or similar establishment at which inspection is maintained under the regulations in this subchapter.

(aaa) Official import inspection establishment. This term means any establishment, other than an official establishment as defined in paragraph (zz) of this section, where inspections are authorized to be conducted as prescribed in § 327.6 of this subchapter.

(bbb) Official inspection legend. Any symbol prescribed by the regulations in this subchapter showing that an article was inspected and passed in accordance with the Act.

(ccc) Official mark. The official inspection legend or any other symbol prescribed by the regulations in this subchapter to identify the status of any article or animal under the Act.

(ddd) Packaging material. Any cloth, paper, plastic, metal, or other material used to form a container, wrapper, label, or cover for meat products.

(eee) Person. Any individual, firm, or corporation.

(fff) Pesticide chemical, food additive, color additive, raw agricultural commodity. These terms shall have the same meanings for purposes of the Act and the regulations in this subchapter as under the Federal Food, Drug, and Cosmetic Act.

(ggg) Prepared. Slaughtered, canned, salted, rendered, boned, cut up, or otherwise manufactured or processed.

(hhh) Product. Any carcass, meat, meat byproduct, or meat food product, capable of use as human food.

(iii) Program. The organizational unit within the Department having the responsibility for carrying out the provisions of the Act.

(jjj) Program employee. Any inspector or other individual employed by the Department or any cooperating agency who is authorized by the Secretary to do any work or perform any duty in connection with the Program.

(kkk) Regional Director. The official<sup>1</sup> in charge of the program within each of the following regions:

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<sup>1</sup> The addresses of the Regional Directors are as follows:

Northeastern Region--Seventh Floor, 1421 Cherry Street,  
Philadelphia, PA 19102.

Southeastern Region--Room 299 South, 1718 Peachtree Street, NW.,  
Atlanta, GA 30309.

North Central Region--607 East Second Street, Des Moines, IA 50309.

Southwestern Region--Room 5-F41, 1100 Commerce Street, Dallas, TX 75201.

Western Region--Room 620 Central Avenue, Building 2C, Alameda, CA 94501.

Northeastern Region—Connecticut, Delaware, District of Columbia, Maine, Maryland, Massachusetts, New Hampshire, New Jersey, New York, Pennsylvania, Rhode Island, Vermont, Virginia (except for Northwestern part).

Southeastern Region—Alabama, Florida, Georgia, Kentucky, Mississippi, North Carolina, South Carolina, Tennessee, Virginia (Northwestern), West Virginia, Puerto Rico and the Virgin Islands.

North Central Region—Illinois, Indiana, Iowa, Michigan, Minnesota, Ohio, and Wisconsin.

Southwestern Region—Arkansas, Kansas, Louisiana, Missouri, Nebraska, New Mexico, Oklahoma, and Texas.

Western Region—Alaska, Arizona, California, Colorado, Hawaii, Idaho, Montana, Nevada, North Dakota, Oregon, South Dakota, Utah, Washington, and Wyoming; American Samoa, Guam, and the Northern Mariana Islands.

(lll) Renderer. Any person engaged in the business of rendering carcasses or parts or products of the carcasses of any livestock except rendering conducted under inspection or exemption under Title I of the Act.

(mmm) Secretary. The Secretary of Agriculture of the United States or his/her delegate.

(nnn) Shipping container. The outside container (box, bag, barrel, crate, or other receptacle or covering) containing or wholly or partly enclosing any product packed in one or more immediate containers.

(ooo) State. Any State of the United States or the Commonwealth of Puerto Rico.

(ppp) Supervision. The controls, as prescribed in instructions to Program employees, to be exercised by them over particular operations to insure that such operations are conducted in compliance with the Act and the regulations in this subchapter.

(qqq) Surgical anesthesia. A state of unconsciousness measured in conformity with accepted surgical practices.

(rrr) Territory. Guam, the Virgin Islands of the United States, American Samoa, and any other territory or possession of the United States, excluding the Canal Zone.

(sss) U.S. Condemned. This term means that the livestock so identified has been inspected and found to be in a dying condition, or to be affected with any other condition or disease that would require condemnation of its carcass.

(ttt) U.S. Inspected and Condemned (or any authorized abbreviation thereof). This term means that the carcass, viscera, other part of carcass, or other product so identified has been inspected, found to be adulterated, and condemned under the regulations in this subchapter.

(uuu) U.S. Passed for Cooking. This term means that the meat or meat byproduct so identified has been inspected and passed on condition that it be cooked or rendered as prescribed by the regulations in Part 315 or this chapter.

(vvv) U.S. Passed for Refrigeration. This term means that the meat or meat byproduct so identified has been inspected and passed on condition that it be refrigerated or otherwise handled as prescribed by the regulations in Part 311 of this subchapter.

(www) U.S. Retained. This term means that the carcass, viscera, other part of carcass, or other product, or article so identified is held for further examination by an inspector to determine its disposal.

\* (xxx) U.S. Suspect. This term means that the livestock so identified  
\* is suspected of being affected with a disease or condition which may require  
\* its condemnation, in whole or in part, when slaughtered, and is subject to  
\* further examination by an inspector to determine its disposal.

\* (yyy) United States. The States, the District of Columbia, and the  
\* Territories of the United States.

#### PART 302-APPLICATION OF INSPECTION AND OTHER REQUIREMENTS

AUTHORITY: 34 Stat. 1260, 79 Stat. 903, as amended, 81 Stat. 584,  
84 Stat. 91, 438; 21 U.S.C. 71 et seq., 601 et seq., 33 U.S.C. 466-466k.

##### § 302.1 Establishments requiring inspection.

(a) Inspection under the regulations in this subchapter is required at:

(1) Every establishment, except as provided in § 303.1(a) and (b), or (c) of this subchapter, in which any livestock are slaughtered for transportation or sale as articles of commerce, or in which any product of, or derived from, carcasses of livestock are, wholly or in part, prepared for transportation or sale as articles of commerce, which are intended for use as human food;

(2) Every establishment, except as provided in § 303.1(a) and (b), or (d) of this subchapter, within any State or organized Territory which is designated pursuant to paragraph 301(c) of the Act, at which any livestock are slaughtered or any products of any livestock are prepared, for use as human food solely for distribution within such jurisdiction; and

(3) Every establishment, except as provided in § 303.1(a) and (b) of this subchapter, that is designated by the Administrator pursuant to paragraph 301(c) of the Act as one producing adulterated products which would clearly endanger the public health.

##### § 302.2 Application of requirements in designated States or Territories; and to designated plants endangering public health.

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Special provisions with respect to establishments and their operations and transactions by any persons in designated States and Territories and with respect to establishments designated as producing adulterated products which clearly endanger public health, and the operators thereof, in any State or Territory appear in Part 331 of this subchapter, and apply to such establishments, operations and transactions in lieu of the regulations elsewhere in this subchapter except insofar as such regulations are made applicable by the provisions in Part 331 of this subchapter.

### § 302.3 Livestock and products entering official establishments.

All livestock and all products entering any official establishment and all products prepared, in whole or in part, therein, shall be inspected, handled, stored, prepared, packaged, marked, and labeled as required by the regulations in this subchapter.

## PART 303-EXEMPTIONS

- AUTHORITY: 34 Stat. 1260, 79 Stat. 903, as amended, 81 Stat. 584,  
\* 84 Stat. 91, 438 (21 U.S.C. 71 et seq., 601 et seq., Pub. L. 99-641, Title  
\* IV, 100 Stat. 3556, 3567-72, 33 U.S.C. 466-466k); Pub. L. 96-511, 94 Stat.  
\* 2812 (44 U.S.C. 3501 et seq.).

### § 303.1 Exemptions.

(a) The requirements of the Act and the regulations in this subchapter for inspection of the preparation of products do not apply to:

(1) The slaughtering by any individual of livestock of his own raising, and the preparation by him and transportation in commerce of the carcasses, parts thereof, meat and meat food products of such livestock exclusively for use by him and members of his household and his nonpaying guests and employees;

(2) The custom slaughter by any person of cattle, sheep, swine, or goats delivered by the owner thereof for such slaughter, and the preparation by such slaughterer and transportation in commerce of the carcasses, parts thereof, meat and meat food products of such livestock, exclusively for use, in the household of such owner, by him and members of his household and his nonpaying guests and employees; not to the custom preparation by any person of carcasses, parts thereof, meat or meat food products derived from the slaughter by any individual of cattle, sheep, swine, or goats or his own raising or from game animals, delivered by the owner thereof for such custom preparation, and transportation in commerce of such custom prepared articles, exclusively for use in the household of such owner, by him and members of his household and his nonpaying guests and employees: Provided, That the following requirements are met by such custom operator;

(i) The establishment in which the custom operations are conducted is maintained and operated in accordance with the provisions of §§ 308.4 through 308.11, 308.13, 308.14, and 308.3 (except § 308.3(d)(2) and (3), of this subchapter): Provided, That the provisions of said sections relating to inspection or supervision of specified activities or other action by a Program employee shall not apply to the preparation and handling of such exempted products: Provided, further, That the requirement of § 308.4 for

separate facilities for men and women workers shall not apply to such establishments when the majority of the workers in the establishment are related by blood or marriage and this arrangement will not conflict with municipal or State requirements, and the requirement of § 308.4 for separation of toilet soil lines from house drainage lines to a point outside the buildings will not apply to such establishments when positive acting backflow devices are installed: And provided, further, That the requirements of § 308.13 for paved driveways, approaches, yards, pens, and alleys shall not apply to such establishments. However, if custom operations are conducted in an official establishment, all of the provisions of Part 308 shall apply to such establishment.

(ii) If the custom operator prepares or handles any products for sale, they are kept separate and apart from the custom prepared products at all times while the latter are in his custody;

(iii) The custom prepared products are plainly marked "Not for Sale" as provided in § 316.16 of this subchapter, immediately after being prepared and are kept so identified until delivered to the owner; and

(iv) If exempted custom slaughtering or other preparation of products is conducted in an official establishment, all facilities and equipment in the official establishment used for such custom operations shall be thoroughly cleaned and sanitized before they are used for preparing any products for sale.

(b) (1) The exempted custom prepared products shall be prepared and handled in accordance with the provisions of §§ 318.5, 318.6, 318.7, 318.10, and 318.11 of this subchapter and shall not be adulterated as defined in paragraph 1(m) of the Act: Provided, That the provisions of §§ 318.5, 318.6, 318.10, and 318.11 relating to inspection or supervision of specified activities or other action by a Program inspector, and the provisions of § 318.6(b)(9) and (10), shall not apply to the preparation and handling of such exempted products.

(2) The exempted custom prepared products shall comply with the requirements of §§ 316.16 and 317.16 of this subchapter.

(3) The custom operators claiming exemption under paragraph (a)(2) of this section shall keep records, in addition to records otherwise required by Part 320 of this subchapter, showing the numbers and kinds of livestock slaughtered on a custom basis, the quantities and types of products prepared on a custom basis, and the names and addresses of the owners of the livestock and products.

(4) Articles capable of use as human food, resulting from the exempted custom slaughter or other preparation of products shall be promptly denatured or otherwise identified in accordance with § 325.13 of this subchapter and not removed from the establishment where the custom operations are conducted until so identified, unless they are delivered to the owner of the articles for use in accordance with paragraph (a)(2) of this section.

(c) It has been determined that it is impracticable to provide inspection of the preparation of products at establishments in any unorganized Territory at which livestock are slaughtered or their products are prepared for distribution solely within such jurisdiction and that exempting such establishments from requirements of the Act for such inspections under the conditions stated in this section will otherwise facilitate enforcement of the

Act. Therefore, such inspection requirements of the Act and of the regulations in this subchapter shall not apply at such establishments if they are operated in accordance with the regulations in Part 308 of this subchapter, except §§ 308.1, 308.2, and 308.15. However, the Administrator may refuse, withdraw, or modify any exemption under this paragraph when he determines in any specific case in accordance with the applicable rules of practice that such action is necessary to effectuate the purposes of this Act.

(d) (1) The requirements of the Act and the regulations in this subchapter for inspection of the preparation of products do not apply to operations of types traditionally and usually conducted at retail stores and restaurants, when conducted at any retail store or restaurant or similar retail-type establishment for sale in normal retail quantities or service of such articles to consumers at such establishments.

(2) For purposes of subparagraph (1) of this paragraph:

(i) Operations of types traditionally and usually conducted at retail stores and restaurants are the following:

(a) Cutting up, slicing, and trimming carcasses, halves, quarters, or wholesale cuts into retail cuts such as steaks, chops, and roasts, and freezing such cuts;

(b) Grinding and freezing products made from meat;

(c) Curing, cooking, smoking, rendering or refining of livestock fat, or other preparation of products, except slaughtering or the retort processing of canned products;

(d) Breaking bulk shipments of products;

(e) Wrapping or rewrapping products.

(ii) Any quantity or product purchased by a consumer from a particular retail supplier shall be deemed to be a normal retail quantity if the quantity so purchased does not in the aggregate exceed one-half carcass. The following amounts of product will be accepted as representing one-half carcass of the species identified:

	One-half carcass pounds
Cattle -----	300
Calves -----	37.5
Sheep -----	27.5
Swine -----	100
Goats -----	25

(iii) A retail store is any place of business where:

(a) The sales of product are made to consumers only;

(b) At least 75 percent, in terms of dollar value, of total sales of product represents sales to household consumers and the total dollar value of sales of product to consumers other than household consumers does not exceed the dollar limitation per calendar year set by the Administrator. This dollar limitation is a figure which will automatically be adjusted during the first quarter of each calendar year, upward or downward, whenever the Consumer Price Index, published by the Bureau of Labor Statistics, Department of Labor, indicates a change in the price of this same volume of product



which exceeds \$500. Notice of the adjusted dollar limitation will be published in the Federal Register. <sup>1/</sup>

(c) Only federally or State inspected and passed product is handled or used in the preparation of any product, except that product resulting from the custom slaughter or custom preparation of product may be handled or used in accordance with paragraph (a)(2) and (b) of this section but not for sale;

(d) No sale of product is made in excess of a normal retail quantity as defined in subdivision (ii) of this subparagraph;

(e) The preparation of products for sale to household consumers is limited to traditional and usual operations as defined in subdivision (i) of this subparagraph; and

(f) The preparation of products for sale to other than household consumers is limited to traditional and usual operations as defined in (a), (b), (d), and (e) of subdivision (i) of this subparagraph. (A retail store at which custom slaughtering or preparation of products is conducted is not thereby disqualified from exemption as a retail store under this paragraph (d)).

(iv) Restaurants. (a) A restaurant is any establishment where:

(1) Product is prepared only for sale or service in meals or as entrees directly to individual consumers at such establishments;

(2) Only federally or State inspected and passed product or such product prepared at a retail store exempted under paragraph (d)(2)(iii) of this section is handled or used in the preparation of any product;

(3) No sale of product is made in excess of a normal retail quantity as defined in paragraph (d)(2)(ii) of this section; and

(4) The preparation of product is limited to traditional and usual operations as defined in paragraph (d)(2)(i) of this section.

(b) The definition of a restaurant includes a caterer which delivers or serves product in meals, or as entrees, only to individual consumers and otherwise meets the requirements of this paragraph.

(c) For purposes of this paragraph, operations conducted at a restaurant central kitchen facility shall be considered as being conducted at a restaurant if the restaurant central kitchen prepares meat or meat food products that are ready to eat when they leave such facility (i.e., no further cooking or other preparation is needed, except that they may be reheated prior to serving if chilled during transportation), transported directly to a receiving restaurant by its own employees, without intervening transfer or storage, maintained in a safe, unadulterated condition during transportation, and served in meals or as entrees only to customers at restaurants, or through vending machines, owned or operated by the same person that owns or operates such facility, and which otherwise meets the requirements of this paragraph: Provided, That the requirements of sections 320.1 through 320.4 of this subchapter apply to such facility.

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<sup>1/</sup> The dollar limitation currently in effect may be obtained by contacting Director, Slaughter Inspection Standards and Procedures Division, Technical Services, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, DC 20250, (202) 447-3219.

\* AUTHORITY: 34 Stat. 1260, 79 Stat. 903, as amended, 81 Stat. 584,  
\* 84 Stat. 91, 438; 21 U.S.C. 71 et seq., 601 et seq., 33 U.S.C. 466-466k.

§ 304.1 Application for inspection.

(a) Before the inspection is granted, each person conducting operations at an establishment subject to the Act, whether tenant, subsidiary, or landlord, shall make application therefor to the Administrator as provided for in this part.

\* (b) Every application under this section shall be made on an official form furnished by the Program, available from any Regional Director identified in § 301.2(kkk) of this subchapter, and shall be completed to include all information requested. Trade names of the applicant for labeling purposes, shall be inserted in the appropriate blank in the application. Each applicant for inspection will be held responsible for compliance with the Act and the regulations in this subchapter if inspection is granted. Preparation of product and other operations at the establishment for which inspection is granted may be conducted only by the applicant named in the application.

(c) In cases of change of ownership or location, a new application shall be made.

§ 304.2 Drawings, information to be furnished; grant or refusal of inspection.

(a) Each applicant for inspection shall submit to the Program:

(1) Two sets of complete drawings containing: the floor plans of the

establishment for which inspection is requested, showing the locations of principal pieces of equipment, floor drains, principal drainage lines, hand-washing basins, and hose connections for cleanup purposes; a plot plan showing limits of the establishment's premises, locations in outline of buildings on the premises, cardinal points of the compass, and roadways and railways serving the establishment; and a room schedule showing the finish of walls, floors, and ceilings of all rooms in the establishment.

(2) Four sets of specifications which shall include statements describing the water supply, plumbing, drainage, refrigeration, equipment, lighting, and operations of the establishment related to sanitation and proper performance of inspection. Applicants for inspection may request information from the Administrator concerning the requirements before submitting drawings and other documents required by this paragraph.

(b) Notice in writing shall be given to each applicant granted inspection, specifying the establishment to which the grant applies.

(c) The Administrator is authorized to grant inspection upon his determination that the applicant and the establishment are eligible therefor and to refuse to grant inspection at any establishment if he determines that it does not meet the requirements of this part or the regulations in Parts 305, 307, and 308 of this subchapter or that the applicant has not received approval of labeling and containers to be used at the establishment as required by the regulations in Parts 316 and 317 of this subchapter. When inspection is refused for any reason, the applicant shall be informed of the action and the reasons therefor and afforded an opportunity to present his views.

(d) Inspection may also be refused in accordance with section 401 of the Act and the applicable rules of practice.

(e) (1) Any applicant for inspection at an establishment where the operations thereof may result in any discharge into the navigable waters in the United States is required by subsection 21(b) of the Federal Water Pollution Control Act, as amended (84 Stat. 91), to provide the Administrator with a certification as prescribed in said subsection that there is reasonable assurance that such activity will be conducted in a manner which will not violate the applicable water quality standards. No grant of inspection can be issued after April 3, 1970, (the date of enactment of the Water Quality Improvement Act), unless such certification has been obtained, or is waived because of failure or refusal of the State, interstate agency or the Secretary of the Interior to act on a request for certification within a reasonable period (which shall not exceed 1 year after receipt of such request).

(2) However, certification is not initially required in connection with an application for inspection granted after April 3, 1970, for facilities existing or under construction on April 3, 1970, although certification for such facilities is required to be obtained within the 3-year period immediately following April 3, 1970. Failure to obtain such certification and meet the other requirements of subsection 21(b) prior to April 3, 1973, will result in the termination of inspection at such facilities on that date.



Further, any application for inspection pending on April 3, 1970, and granted within 1 year thereafter shall not require certification for 1 year following the grant of inspection but such grant of inspection shall terminate at the end of 1 year after its issuance unless prior thereto such certification has been obtained and the other requirements of subsection 21(b) are met.

(f) Inspection may be refused in accordance with humane slaughter and handling provisions of the Act (21 U.S.C. 603(b)) and the applicable rules of practice.

PART 305-OFFICIAL NUMBERS; INAUGURATION OF INSPECTION;  
WITHDRAWAL OF INSPECTION; REPORTS OF VIOLATION

AUTHORITY: 34 Stat. 1260, 79 Stat. 903, as amended, 81 Stat. 584, 84 Stat. 91, 438; 21 U.S.C. 71 et seq., 601 et seq., 33 U.S.C. 466-466k.

§ 305.1 Official numbers.

(a) An official number shall be assigned to each establishment granted inspection. Such number shall be used to identify all inspected and passed products prepared in the establishment. More than one number shall not be assigned to an establishment.

(b) Two or more official establishments under the same ownership or control may be granted the same official number, provided a serial letter is added in each case to identify each establishment and the products thereof.

(c) When inspection has been granted to any applicant at an establishment, it shall not be granted to any other person at the same establishment. However, persons operating as separate entities in the same building or structure may operate separate establishments therein only under their own grant of inspection. All such persons operating separate establishments in the same building or structure shall be responsible for compliance with the Act and regulations in their own establishments, which shall include common areas, e.g., hallways, stairways, and elevators.

§ 305.2 Separation of official establishments.

(a) Each official establishment shall be separate and distinct from any unofficial establishment except a poultry products processing establishment operated under Federal inspection under the Poultry Products Inspection Act or under State inspection.

(b) The slaughter or other preparation of products of horses, mules, or other equines required to be conducted under inspection pursuant to the regulations in this subchapter shall be done in establishments separate from any establishment in which cattle, sheep, swine, or goats are slaughtered or their products are prepared.

\* (c) Inspection shall not be inaugurated in any building, any part of  
\* which is used as living quarters, unless the part for which inspection is  
requested is separated from such quarters by floors, walls, and ceilings of  
solid concrete, brick, wood, or similar material and the floors, walls, and  
ceilings are without openings that directly or indirectly communicate with  
any part of the building used as living quarters.

§ 305.3 Sanitation and adequate facilities.

Inspection shall not be inaugurated if an establishment is not in a sanitary condition nor unless the establishment agrees to maintain a sanitary condition and provides adequate facilities for conducting such inspection.

§ 305.4 Inauguration of inspection.

When inspection is granted, the circuit supervisor shall, at or prior to the inauguration of inspection, inform the operator of the establishment of the requirements of the regulations in this subchapter. If the establishment, at the time inspection is inaugurated, contains any product which has not theretofore been inspected, passed, and marked in compliance with the regulations in this subchapter, the identity of the same shall be maintained, and it shall not be distributed in commerce, or otherwise subject to the requirements of such regulations, or dealt with as inspected and passed under the regulations. The establishment shall adopt and enforce all necessary measures and shall comply with all such directions as the circuit supervisor may prescribe, for carrying out the purposes of this section.

§ 305.5 Withdrawal of inspection; statement of policy.

(a) The Administrator is authorized to withdraw inspection from an official establishment where the sanitary conditions are such that its products are rendered adulterated, or for failure of the operator to destroy condemned products as required by the Act and regulations in this subchapter. Inspection may be withdrawn in accordance with section 401 of the Act and the applicable rules of practice.

(b) The assignment of inspectors may be temporarily suspended, in whole or in part, by the Administrator to the extent it is determined necessary to avoid impairment of the effective conduct of the program when the operator of any official establishment or any subsidiary therein, or any officer, employee, or agent of any such operator or any subsidiary therein, acting within the scope of his office, employment, or agency, threatens to forcibly assault or forcibly assaults, intimidates, or interferes with any program employee in or on account of the performance of his official duties under the Act, unless promptly upon the incident being brought by an authorized supervisor of the program employee to the attention of the operator of the establishment the operator (1) satisfactorily justifies the incident, (2) takes effective steps to prevent a recurrence, or (3) provides acceptable assurance that there will not be any recurrences. Such suspension shall remain in effect until one of such actions is taken by the operator: Provided, That upon request of the operator he shall be afforded an opportunity for an expedited hearing to show cause why the suspension should be terminated. \*

(c) Inspection service may be temporarily suspended, in whole or in part, at an official establishment, by the Administrator, to the extent that it is determined necessary to prevent inhumane slaughtering or handling in connection with slaughter of livestock as defined in § 301.2(kk) (9 CFR 301.2(kk)). The Administrator shall notify the operator of an establishment orally or in writing, as promptly as circumstances permit, of such suspension and the reasons therefor. Such suspension shall remain in effect until the operator of the establishment takes effective steps to prevent a recurrence, or provides other satisfactory assurances that there will not be any recurrences. Upon request, the operator shall be afforded an opportunity for a hearing to show cause why the suspension should be terminated.



§ 306.1 Designation of circuit supervisor and assistants.

The Administrator shall designate a circuit supervisor of the inspection in each circuit, and assign to said inspector such assistants as may be necessary.

§ 306.2 Program employees to have access to establishments.

For the purpose of any examination or inspection necessary to prevent the use in commerce of any adulterated product, Program employees shall have access at all times, by day or night, whether the establishment is operated or not, to every part of any official establishment to which they are assigned. Access to establishments is also authorized in accordance with section 202 of the Act and the regulations in Part 320 of this subchapter.

§ 306.3 Badge as identification of inspectors.

Each inspector will be furnished with a numbered official badge, which he shall not allow to leave his possession, and which he shall wear in such manner and at such times as the Administrator may prescribe. This badge shall be sufficient identification to entitle him to admittance at all regular entrances and to all parts of the establishment and premises to which he is assigned.

§ 306.4 Assignment of Program employees where members of family employed; soliciting employment; procuring product from official establishments.

(a) Except as specifically authorized by the Administrator, no Program employee shall be detailed for duty at an establishment where any member of his family is employed by the operator of the establishment, or any tenant or subsidiary of such operator nor shall any circuit supervisor or other employee acting in a supervisory capacity be continued on duty at a circuit where any member of his family is so employed at any establishment under his jurisdiction. Program employees are forbidden to solicit, for any person, employment at any official establishment, or by any officer, manager, or employee thereof.

(b) Program employees shall not procure product from any official establishment or any other establishment if its operations or products are inspected or regulated under the Poultry Products Inspection Act or the Agricultural Marketing Act of 1946, as amended, or any other law administered by the Department unless the store or outlet from which the purchase is made is open to the general public and the price paid by such employee is the same as the price paid by the general public. Program employees must pay, and obtain receipts for money paid to such establishments for all such product and keep such receipts subject to inspection by supervisory employees or other authorized Department employees.

§ 306.5 Appeals.

Any appeal from a decision of any Program employee shall be made to his/her immediate supervisor having jurisdiction over the subject matter of the appeal, except as otherwise provided in the applicable rules of practice. Denial of a labeling application by the inspector-in-charge shall not constitute a basis for an appeal under this section.

PART 307-FACILITIES FOR INSPECTION

\* AUTHORITY: 7 U.S.C. 394, 21 U.S.C. 621, 695; 7 CFR 2.17(g) and (i),  
\* 2.55.

§ 307.1 Facilities for Program employees.

Office space, including necessary furnishings, light, heat, and janitor service, shall be provided by official establishments, rent free, for the exclusive use for official purposes of the inspector and other Program employees assigned thereto. The space set aside for this purpose shall meet with approval of the circuit supervisor and shall be conveniently located, properly ventilated and provided with lockers suitable for the protection and storage of Program supplies and with facilities suitable for Program employees to change clothing if such clothes changing facilities are deemed necessary by the circuit supervisor. At the discretion of the Administrator, small plants requiring the services of less than one full time inspector need not furnish facilities for Program employees as prescribed in this section, where adequate facilities exist in a nearby convenient location. Laundry service for inspectors' outer work clothing shall be provided by each establishment.

§ 307.2 Other facilities and conditions to be provided by establishment.

When required by the circuit supervisor, the following facilities and conditions, and such others as may be found to be essential to efficient conduct of inspection and maintenance of sanitary conditions, shall be provided by each official establishment:

(a) Satisfactory pens, equipment, and assistants for conducting ante-mortem inspection and for separating, marking and holding apart from passed livestock those marked "U.S. suspect" and those marked "U.S. condemned" (pens, alleys, and runways shall be paved, drained, and supplied with adequate hose connections for cleanup purposes);

(b) Sufficient light to be adequate for proper conduct of inspection;

(c) Racks, receptacles, or other suitable devices for retaining such parts as the head, tongue, tail, thymus gland, and viscera, and all parts and blood to be used in the preparation of meat food products or medical products, until after the post-mortem examination is completed, in order that they may be identified in case of condemnation of the carcass; equipment, trucks, and receptacles for the handling of viscera of slaughtered animals so as to prevent contact with the floor; and trucks, racks, marked receptacles, tables, and other necessary equipment for the separate and sanitary handling of carcasses or parts passed for cooking;

(d) Tables, benches, and other equipment on which inspection is to be performed, of such design, material, and construction as to enable Program employees to conduct their inspection in a ready, efficient and clean manner;

(e) Watertight metal trucks or receptacles for holding and handling diseased carcasses and parts, so constructed as to be readily cleaned; such



(§ 307.2(e) continued)

trucks or receptacles to be marked in a conspicuous manner with the phrase "U.S. condemned" in letters not less than 2 inches high, and, when required by the circuit supervisor, to be equipped with facilities for locking or sealing;

(f) Adequate arrangements, including liquid soap and cleansers, for cleansing and disinfecting hands, for sterilizing all implements used in dressing diseased carcasses, floors, and such other articles and places as may be contaminated by diseased carcasses or otherwise;

(g) In establishments in which slaughtering is done, rooms, compartments, or specially prepared open places, to be known as "final inspection places," at which the final inspection of retained carcasses may be conducted (competent assistants for handling retained carcasses and parts shall be provided by the establishment; final inspection places shall be adequate in size and their rail arrangement and other equipment shall be sufficient to prevent carcasses and parts passed for food or cooking, from being contaminated by contact with condemned carcasses or parts; they shall be equipped with hot water, lavatory, sterilizer, tables, and other equipment required for ready, efficient, and sanitary conduct of the inspection; the floors shall be of such construction as to facilitate the maintenance of sanitary conditions and shall have proper drainage connections and when the final inspection place is part of a larger floor, it shall be separated from the rest of the floor by a curb, railing, or otherwise);

(h) Retention rooms, cages, or other compartments, and receptacles in which carcasses and product may be held for further inspection (these shall be in such number and in such locations as the needs of the inspection in the establishment may require; they shall be equipped for secure locking or sealing and shall be held under locks or official seals furnished by the Department; the keys of such locks shall not leave the custody of Program employees. Every such room, compartment, or receptacle shall be marked conspicuously with the phrase "U.S. retained" in letters not less than 2 inches high; rooms or compartments for these purposes shall be secure and susceptible to being kept clean, including a sanitary disposal of the floor liquids; establishment employees shall not enter any retention rooms or compartments or open any retention receptacles unless authorized by Program employees);

(i) Adequate facilities, including denaturing materials, for the proper disposal of condemned articles in accordance with the regulations in this subchapter (tanks or other rendering equipment which, under the regulations in this subchapter, must be sealed, shall be properly equipped for sealing as specified by the regulations in Part 314 of this subchapter or by the circuit supervisor in specific cases);

(j) Docks and receiving rooms, to be designated by the operator of the official establishment, with the circuit supervisor, for the receipt and inspection of all products as provided in § 318.3 of this subchapter;

(k) Suitable lockers in which brands bearing the official inspection legend and other official devices (excluding labels) and official certificates shall be kept when not in use (all such lockers shall be equipped for sealing or locking with locks or seals to be supplied by the Department; the keys of such locks shall not leave the custody of Program employees);

(l) Sanitary facilities and accommodations as prescribed by § 308.4 of this subchapter.

(m) In addition to any facilities required to accomplish sanitary dressing procedures, the following inspection station facilities for cattle and swine slaughter lines described in § 310.1(b) of this subchapter are required:

(§ 307.2(m) cont'd.)

(1) An inspection station consisting of 5 feet of unobstructed line space for each head or carcass inspector and, for viscera table kills, 8 feet for each viscera inspector on the inspector's side of the table.

(2) A minimum of 50 foot-candles of shadow-free lighting at the inspection surfaces of the head, viscera, and carcass.

(3) A handwash lavatory (other than one which is hand operated), furnished with soap, towels, and hot and cold water, and located adjacent to the inspector's work area. In addition, for each head and viscera inspector on cattle slaughter lines, and each head inspector on swine slaughter lines, a sterilizer located adjacent to the inspector's work area.

(4) For mechanized operations, a line control switch located adjacent to each inspection station.

(5) Facilities to position tally sheets or other recording devices, such as digital counters, and facilities to contain condemned brands.

\* (6) For swine slaughter lines requiring three or more inspectors, and  
\* for those one- and two-inspector configurations where the establishment  
\* installs a mirror: At the carcass inspection station one glass or plastic,  
\* distortion-free mirror, at least 5 feet x 5 feet, mounted far enough away  
\* from the vertical axis of the moving line to allow the carcass to be turned,  
\* but not over 3 feet away, and so mounted that any inspector standing at the  
\* carcass inspection station can readily view the back of the carcass.

§ 307.3 Inspectors to furnish implements and maintain hands and implements in sanitary condition.

Inspectors shall furnish their own work clothing and implements, such as flashlights and triers, for conducting inspection and shall cleanse their hands and implements as prescribed by § 308.8 of this subchapter.

§ 307.4 Schedule of operations.

(a) No operations requiring inspection shall be conducted except under the supervision of a Program employee. All slaughtering of animals and preparation of products shall be done with reasonable speed, considering the official establishment's facilities.

(b) A shift is a regularly scheduled operating period, exclusive of mealtime. One lunch period is the only official authorized interruption in the inspector's tour of duty once it begins. Lunch periods may be 30 minutes, 45 minutes, or in any case may not exceed one hour in duration. Once established, the lunch period must remain relatively constant as to time and duration. Lunch periods for inspectors shall not, except as provided herein, occur prior to 4 hours after the beginning of scheduled operations nor later than 5 hours after operations begin. In plants where a company rest break of not less than 30 minutes is regularly observed, approximately midpoint between start of work and the lunch period, and the inspector is allowed this time to meet his personal need, the lunch period may be scheduled as long as 5 1/2 hours after the beginning of scheduled operations.

(c) Official establishments, importers, and exporters shall be provided inspection service, without charge, up to 8 consecutive hours per shift during the basic workweek subject to the provisions of § 307.5: Provided, That any additional shifts meet requirements as determined by the Administrator or his designee. The basic workweek shall consist of 5 consecutive 8-hour days within the administrative workweek Sunday through Saturday, excluding the lunch period; except that, when possible, the Department shall schedule the



basic workweek so as to consist of 5 consecutive 8-hour days Monday through Friday, excluding lunch period. The Department may depart from the basic workweek in those cases where maintaining such a schedule would seriously handicap the Department in carrying out its functions. These provisions are applicable to all official establishments except in certain cases as provided in § 318.4(h) of this subchapter.

(d) (1) Each official establishment shall submit a work schedule to the area supervisor for approval. In consideration of whether the approval of an establishment work schedule shall be given, the area supervisor shall take into account the efficient and effective use of inspection personnel. The work schedule must specify daily clock hours of operation and lunch periods for all departments of the establishment requiring inspection.

(2) Establishments shall maintain consistent work schedules. Any request by an establishment for a change in its work schedule involving an addition or elimination of shifts shall be submitted to the area supervisor at least 2 weeks in advance of the proposed change. Frequent requests for change shall not be approved; Provided, however, minor deviations from a daily operating schedule may be approved by the inspector in charge, if such request is received on the day preceding the day of change.

(3) Requests for inspection service outside an approved work schedule shall be made as early in the day as possible for overtime work to be performed within that same workday; or made prior to the end of the day's operation when such a request will result in overtime service at the start of the following day: Provided, That an inspector may be recalled to his assignment after completion of his daily tour under the provisions of § 307.6(b).

#### § 307.5 Overtime and holiday inspection service.

\* (a) The management of an official establishment, an importer, or an  
\* exporter shall reimburse the Program, at the rate specified in § 391.3, for the  
\* cost of the inspection service furnished on any holiday as specified in  
paragraph (b) of this section; or for more than 8 hours on any day, or more  
than 40 hours in any administrative workweek Sunday through Saturday.

(b) Holidays for Federal employees shall be New Year's Day, January 1; Birthday of Martin Luther King, Jr., the third Monday in January; Washington's Birthday, the third Monday in February; Memorial Day, the last Monday in May; Independence Day, July 4; Labor Day, the first Monday in September; Columbus Day, the second Monday in October; Veterans' Day, November 11; Thanksgiving Day, the fourth Thursday in November; Christmas Day, December 25. When any of the above-listed holidays falls outside the basic workweek, the nearest workday within that week shall become a holiday.

#### § 307.6 Basis of billing for overtime and holiday services.

\* (a) Each recipient of overtime or holiday inspection service, or both,  
\* shall be billed as provided for in § 307.5(a) and at the rates specified in  
\* § 391.3, in increments of quarter hours. For billing purposes, 8 or more  
minutes shall be considered a full quarter hour. Billing will be for each  
quarter hour of service rendered by each Program employee.



(b) Official establishments, importers, or exporters requesting and receiving the services of a Program employee after he has completed his day's assignment and left the premises, or called back to duty during any overtime or holiday period, shall be billed for a minimum of 2 hours overtime or holiday inspection service at the established rate.

(c) Bills are payable upon receipt and become delinquent 30 days from the date of the bill. Overtime or holiday inspection will not be performed for anyone having a delinquent account.

#### § 307.7 Safety requirements for electrical stimulating (EST) equipment.

(a) General. Electrical stimulating (EST) equipment is equipment that provides electric shock treatment to carcasses for the purpose of accelerating rigor mortis or facilitating blood removal. These provisions do not apply to electrical equipment used to stun and/or slaughter animals or to facilitate hide removal. Electrical stimulating equipment consists of two separate pieces--the control system and the applicator. The EST control system contains the circuitry to generate pulsed DC or AC voltage for stimulation and is separate from the equipment used to apply the voltage to the carcass. The voltage is applied by inserting a probe that penetrates the carcass or is inserted in the rectum, placing a clamp in the nose, a carcass rub-bar, a conveyor with energized surfaces traveling with the carcass, or any other method found to be acceptable by the Administrator. The Administrator will evaluate EST equipment to determine its acceptability for its proposed use before it is installed in an official establishment as set forth in § 308.5 of this subchapter.

(b) Safety requirements--(1) Circuits, grounding. Either a bonded grounding conductor shall lead from each section of the carcass rail within the stimulating enclosure to the service ground, or the secondary voltage (stimulating circuit) shall be insulated from the service ground. If the stimulating section of the carcass rail and carcass drive mechanisms are insulated from the service ground then the stimulating rail or the return path shall be electrically bonded to the transformer secondary to isolate the stimulation voltage.

(2) Enclosure. Electrical stimulation shall occur in an area that will prevent persons from contacting an energized surface. If the area is surrounded by physical barriers, the enclosure shall be either electrically grounded or it shall be made of materials that do not conduct electricity. The interior of the stimulating area shall be visible from the start switch so the operator can be assured that there is no person, equipment or material present that should not be there prior to starting the stimulating sequence. If light or sound beam sensors form the enclosure, the stimulating equipment shall be automatically shut off when the sensor signals are broken.

(3) Mandatory Warning Devices and Signals. The following warning devices or signals shall be installed at each opening to the stimulating area through which a person would normally enter:

(i) A red light that flashes distinctly during the operating cycle of the stimulating equipment.

(ii) An ANSI Z53.1-Color Code sign reading (a) "Danger Electrical Hazard" for stimulating voltage below 50 or (b) "Danger High Voltage" for stimulating voltage above 50.

- \* (iii) An emergency stop button.
- \* (4) Optional Warning Device--Horn or Bell. If a warning horn or bell is
- \* installed, the signal shall be audible above background noises in the vicinity,
- \* and it shall sound for at least 1 second before each manual stimulation or
- \* before the carcass chain is started in an automatic system.
- \* (c) Operation.
- \* (1) Training. Only persons who have received safety instruction by the
- \* equipment manufacturer or designee may operate electrical stimulating
- \* equipment.
- \* (2) Cleaning and Maintenance. To prevent an electrical shock to
- \* personnel, the electricity supplied to the stimulating surfaces shall be
- \* locked-off when cleaning, mechanical inspection, maintenance or testing are
- \* performed.
- \* (3) Water. To prevent an electrical shock, personnel shall not spray
- \* streams of water on energized carcasses or on energized stimulating surfaces.
- \* (d) Special provisions for manually operated equipment.
- \* (1) Stimulating probes or clamps shall be stored in a sanitary container
- \* which is insulated with a material approved by the Administrator.<sup>1</sup>
- \* (2) The electric wires attached to a clamp or probe shall not allow for
- \* contact between the probe or clamp and an electrical ground and shall not
- \* extend outside the enclosure.

\* <sup>1</sup> A list of approved insulation materials is available upon request from the  
\* Facilities, Equipment and Sanitation Division, Technical Services, Food and  
\* Safety and Inspection Service, U.S. Department of Agriculture, Washington,  
\* D.C. 20250.

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## PART 308-SANITATION

- \* AUTHORITY: 34 Stat. 1260, 79 Stat. 903, as amended, 81 Stat. 584,  
\* 84 Stat. 91, 438; 21 U.S.C. 71 et seq., 601 et seq., unless otherwise noted.

### § 308.1 Examination and specifications for equipment and sanitation prior to granting inspection.

Prior to the inauguration of inspection, an examination of the establishment and premises shall be made by a Program employee and the requirements for sanitation and the necessary facilities for inspection shall be specified by him in accordance with the regulations in this part and Part 307 of this subchapter.

### § 308.2 Drawings and specifications to be furnished in advance of construction.

Drawings and specifications as prescribed in § 304.2 of this subchapter for remodeling any official establishment, or part thereof, and for any new structures to be used in an official establishment, or part thereof, shall be submitted to the Administrator and approval obtained for the plans in advance of construction.

### § 308.3 Establishments; sanitary condition; requirements.

(a) Official establishments shall be maintained in sanitary condition, and to this end the requirements of this section shall be complied with.

(b) There shall be abundant light, of good quality and well distributed, and sufficient ventilation for all rooms and compartments to insure sanitary condition.

(c) There shall be an efficient drainage and plumbing system for the establishment and premises, and all drains and gutters shall be properly installed with traps and vents approved by the circuit supervisor.

(d) (1) The water supply shall be ample, clean, and potable, with adequate facilities for its distribution in the plant and its protection against contamination and pollution. Every establishment shall make known and, whenever required by the circuit supervisor, shall afford opportunity for inspection of the source of its water supply, the storage facilities, and the distribution system. Equipment using potable water shall be so installed as to prevent back-siphonage into the potable water system. Nonpotable water is permitted only in those parts of official establishments where no edible product is handled or prepared, and then only for limited purposes such as on ammonia condensers not connected with the potable water supply, in vapor lines serving inedible product rendering tanks, in connection with equipment used for hashing and washing inedible products preparatory to tanking, and in sewer lines for moving heavy solids in the sewage. Nonpotable water is not permitted for washing floors, areas, or equipment involved in trucking



materials to and from edible product departments nor is it permitted in hog scalding vats, dehairing machines, or vapor lines serving edible product rendering equipment, or for cleanup of shackling pens, bleeding areas, or runways within the slaughtering department. In all cases, nonpotable waterlines shall be clearly identified and shall not be cross-connected with the potable water supply unless this is necessary for fire protection and such connection is of a type with an adequate break to assure against accidental contamination, and is approved by local authorities and by the circuit supervisor.

(2) The circuit supervisor may permit the reuse of water in vapor lines leading from deodorizers used in the preparation of lard and similar edible product and in equipment where such water is used to thermally process canned product packed in hermetically sealed containers, provided:

(i) The reuse is for the identical original purpose.

(ii) All pipelines, reservoirs, tanks, cooling towers, and like equipment employed in handling the reused water are so constructed and installed so they can be cleaned and drained, and are kept clean.

(3) Approval for the reuse of water other than as specified in paragraph (d)(2) of this section or in §318.305(h) shall be obtained from the Administrator in specific cases.

(4) An ample supply of water at not less than 180° F. shall be furnished and used for the cleaning of inspection equipment and other equipment, floors, and walls which are subject to contamination by the dressing or handling of diseased carcasses, their viscera, and other parts. Whenever necessary to determine compliance with this requirement, conveniently located thermometers shall be installed by the operator of the official establishment to show the temperature of the water at the point of use.

(5) Hot water for cleaning rooms and equipment other than those mentioned in subparagraph (4) of this paragraph shall be delivered under pressure to sufficient convenient outlets and shall be of such temperature as to accomplish a thorough cleanup.

(e) The floors, walls, ceilings, partitions, posts, doors, and other parts of all structures shall be of such materials, construction, and finish as will make them susceptible of being readily and thoroughly cleaned. The floors shall be kept watertight. The rooms and compartments used for edible product shall be separate and distinct from those used for inedible product.

(f) Rails should be located and passageway space provided so that exposed product does not come in contact with posts, walls, and other fixed parts of the building, or with barrels, boxes, and other containers trafficked through holding and operating areas. Exposed product shall not be placed or stored beneath carcasses in coolers or holding areas.

(g) The rooms and compartments in which any product is prepared or handled shall be free from dust and from odors from dressing and toilet rooms, catch basins, hide cellars, casing rooms, inedible tank and fertilizer rooms, and livestock pens.

(h) Every practicable precaution shall be taken to exclude flies, rats, mice, and other vermin from official establishments. The use of poisons for any purpose in rooms or compartments where any unpacked product is stored or handled is forbidden, except under such restrictions and precautions as are prescribed by the regulations in this part or by the circuit supervisor in specific cases. The use of insecticides, rodenticides, and similar pest control substances in hide cellars, inedible product departments, outbuildings, or similar places, or in storerooms containing canned or tierced products is not forbidden but only those approved by the Administrator may be used.<sup>1</sup> So-called rat viruses shall not be used in any part of an establishment or the premises thereof.

(i) Dogs and cats shall be excluded from the interior of official establishments; however, dogs may be permitted on the outer premises for guard purposes.

#### § 308.4 Sanitary facilities and accommodations; specific requirements.

Adequate sanitary facilities and accommodations shall be furnished by every official establishment. Of these, the following are specifically required:

(a) Dressing rooms, toilet rooms, and urinals shall be sufficient in number, ample in size, and conveniently located. The rooms shall be provided with facilities to provide abundant light of good quality and well distributed. They shall be properly ventilated, and meet all requirements of the regulations in this part as to sanitary construction and equipment. They shall be separate from the rooms and compartments in which products are prepared, stored, or handled. Where both sexes are employed, separate facilities shall be provided.

(b) Acceptable lavatories, including running hot and cold water, soap, and towels, shall be placed in or near toilet and urinal rooms and also at such other places in the establishment as may be essential to assure cleanliness of all persons handling any product.

(c) Toilet soil lines shall be separate from house drainage lines to a point outside the building and drainage from toilet bowls and urinals shall not be discharged into a grease catch basin.

(d) Properly located facilities shall be provided for cleansing and disinfecting utensils and hands of all persons handling any product.

#### § 308.5 Equipment and utensils to be easily cleaned; those for inedible products to be so marked; evaluation of equipment and utensils.

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\* <sup>1</sup> A list of approved pest control substances is available upon request to Scientific Services, Meat and Poultry Inspection, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, D.C. 20250.



(a) Equipment and utensils used for preparing or otherwise handling any edible product or ingredient thereof in any official establishment shall be of such material and construction as, in the judgment of the Administrator, will facilitate their thorough cleaning and insure cleanliness in the preparation and handling of all edible products and otherwise avoid adulteration and misbranding of such products. In addition to these requirements, equipment and utensils shall not in any way interfere with or impede inspection procedures. Receptacles used for handling inedible material shall be of such material and construction that, in the judgment of the Administrator, their use will not result in adulteration of any edible product or in insanitary conditions at the establishment, and they shall bear conspicuous and distinctive marking to identify them as only for such use and shall not be used for handling any edible products.

(b) When equipment or utensils for use in preparing or handling product are proposed for use in an official establishment, the operator of the establishment shall so notify the Administrator, and thereafter shall submit to the Administrator such information as the Administrator specifies in each case as necessary to determine whether the equipment or utensils meet the criteria specified in paragraph (a) of this section. The required information shall include, but may not be limited to, assembly type drawings and a list showing the materials of which parts are made. The Administrator will evaluate the model of equipment or utensil and determine whether it is acceptable for its proposed use under the criteria set forth in paragraph (a) of this section.

(c) The Administrator will, from time to time, prepare a listing by name and model number of equipment and utensils that have been evaluated and found to be acceptable for their proposed use in accordance with this section. A copy of such listing can be obtained from Scientific Services, Meat and Poultry Inspection Program, Food Safety and Inspection Services, U.S. Department of Agriculture, Washington, D.C. 20250.

(d) The Administrator may disapprove for use in official establishments particular models of equipment or utensils that he finds do not meet the requirements of paragraph (a) of this section or that he cannot evaluate because of lack of sufficient information. Further, he may prescribe such conditions for the use of particular models of equipment or utensils, either on a trial or permanent basis, as he finds necessary to prevent adulteration or misbranding of product.

(e) Nothing in this section shall affect the authority of Program inspectors to reject specific equipment or utensils under § 308.15 of the regulations in this subchapter.

(f) Before approval of any model or specific item of equipment or utensil is finally denied, or is granted only with conditions, the applicant shall be given notice and opportunity to present his views to the Administrator. If the applicant does not accept the Administrator's determination, a hearing in accordance with applicable rules of practice will be held to resolve such dispute. This shall not preclude rejection of the equipment or utensils under § 308.15 or this section pending the outcome of the presentation of views or hearing.

§ 308.6 Scabbards for knives.

Scabbards and similar devices for the temporary retention of knives, steels, triers, etc., by workers and others at official establishments shall be constructed of rust-resisting metal or other impervious material, shall be of a type that may be readily cleaned, and shall be kept clean.

§ 308.7 Rooms, compartments, etc., to be clean and sanitary.

Rooms, compartments, places, equipment, and utensils used for preparing, storing, or otherwise handling any product, and all other parts of the establishment, shall be kept clean and in sanitary condition. There shall be no handling or storing of materials which create an objectionable condition in rooms, compartments, or places where any product is prepared, stored, or otherwise handled.

§ 308.8 Operations, procedures, rooms, clothing, utensils, etc., to be clean and sanitary.

(a) Operations and procedures involving the preparation, storing, or handling of any product shall be strictly in accord with clean and sanitary methods.

(b) Rooms and compartments in which inspections are made and those in which livestock are slaughtered or any product is prepared shall be kept sufficiently free of steam and vapors to enable Program employees to make inspections and to insure clean operations. The walls, ceilings, and overhead structure of rooms and compartments in which product is prepared, handled, or stored shall be kept reasonably free from moisture to prevent dripping and contamination of product.

(c) Butchers and others who dress or handle diseased carcasses or parts shall, before handling or dressing other carcasses or parts, cleanse their hands with liquid soap and hot water, and rinse them in clean water. Implements used in dressing diseased carcasses shall be thoroughly cleansed with hot water having a minimum temperature of 180° F. or in a disinfectant<sup>1</sup> approved by the Administrator, followed by rinsing in clean water. The employees of the establishment who handle any product shall keep their hands clean, and in all cases after visiting the toilet rooms or urinals shall wash their hands before handling any product or implements used in the preparation of product.

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<sup>1</sup> A list of approved disinfectants is available upon request to  
\* Scientific Services, Meat and Poultry Inspection, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, D.C. 20250.



(d) Aprons, frocks, and other outer clothing worn by persons who handle any product shall be of material that is readily cleansed. Clean garments shall be worn at the start of each working day and the garments shall be changed during the day when required by the inspector in charge.

(e) Such practices as spitting on whetstones; spitting on the floor; placing skewers, tags, or knives in the mouth; inflating lungs or casings with air from the mouth; or testing with air from the mouth such receptacles as tierces, kegs, or casks, containing or intended as containers of any product, are prohibited. Only mechanical means may be used for such testing. Care shall be taken to prevent the contamination of product with perspiration, hair, cosmetics, medications, and similar substances.

(f) Equipment or substances which generate gases or odors shall not be used in official establishments except as permitted by the regulations in this part or by the circuit supervisor in specific cases in which he determines that such use will not result in adulteration of any product.

§ 308.9 Protective handling of products.

Products shall be protected from contamination from any source such as dust, dirt, or insects during storage, loading, or unloading at and transportation from official establishments.

§ 308.10 Slack barrels and similar containers and means of conveyance used for product; paper in contact with product.

(a) When necessary to avoid contamination of product with wood splinters or similar contaminants, slack barrels and similar containers and the cargo space of trucks, railroad cars, or other means of conveyance shall be lined with suitable material of good quality before packing.

(b) Slack barrels and similar containers and trucks, railroad cars, and other means of conveyance in which any product is transported shall be kept in a clean and sanitary condition.

(c) Paper used for covering or lining slack barrels and similar containers and the cargo space of trucks, railroad cars, or other means of conveyance shall be of a kind which does not tear during use but remains intact when moistened by the product and does not disintegrate.

§ 308.11 Burlap wrapping for meat.

Since burlap used without any other material as a wrapping for meat deposits lint on the meat and does not sufficiently protect it from outside contamination, the use of burlap as wrapping for meat will not be permitted unless the meat is first wrapped with good grade of paper or cloth of a kind which will prevent contamination with lint or other foreign matter.

§ 308.12 Second-hand tubs, barrels, and other containers.

Second-hand tubs, barrels, and boxes intended for use as containers of any product shall be inspected when received at the official establishment and before they are cleaned. Those showing evidence of misuse rendering them



unfit to serve as containers for food products shall be rejected. The use of those showing no evidence of previous misuse may be allowed after they have been thoroughly and properly cleaned. Steaming, after thorough scrubbing and rinsing, is essential to cleaning tubs and barrels.

§ 308.13 Inedible operating and storage rooms; outer premises, docks, driveways, approaches, pens, alleys, etc.; flybreeding material; other conditions.

All operating and storage rooms and departments of official establishments used for inedible materials shall be maintained in acceptably clean condition. The outer premises of every official establishment, including docks and areas where cars and vehicles are loaded, and the driveways, approaches, yards, pens, and alleys, shall be properly paved and drained and kept in clean and orderly condition. All catch basins on the premises shall be of such construction and location and shall be given such attention as will insure their being kept in acceptable condition as regards odors and cleanliness. Catch basins shall not be located in departments where any product is prepared, handled, or stored. The accumulation on the premises of official establishments of any material in which flies may breed, such as hog hair, bones, paunch contents, or manure, is forbidden. No other conditions that may result in adulteration or product or interfere with inspection shall be allowed in any official establishment or on its premises.

§ 308.14 Employment of diseased persons.

No operator of an official establishment or other person preparing product in an official establishment shall employ, in any department where any product is handled or prepared, any person showing evidence of a communicable disease in a transmissible stage, or known to be a carrier of such a disease, or while affected with boils, sores, infected wounds, or other abnormal sources of microbiological contaminants.

§ 308.15 Tagging insanitary equipment, utensils, rooms or compartments.

When, in the opinion of a Program employee, any equipment, utensil, room, or compartment at an official establishment is unclean or its use would be in violation of any of the regulations in this subchapter, he will attach a "U.S. Rejected" tag thereto. No equipment, utensil, room, or compartment so tagged shall again be used until made acceptable. Such tag so attached shall not be removed by anyone other than a Program employee.

\* § 308.16 Sanitation requirements for electrical stimulating (EST) equipment. \*

\* (a) Hide-on stimulation. Automatic and manually operated equipment may \*  
\* be used to apply electrical stimulation to the hide-on surface of slaughtered \*  
\* carcasses provided no opening cuts other than the stick wound or foot removal \*  
\* have been made in the carcass. If the hide is penetrated by electrodes, the \*  
\* penetrated tissue shall be trimmed. Disinfection of electrodes between each \*  
\* hide-on carcass stimulation is not necessary. \*

\* (b) Hide-off stimulation. (1) Automatic or manually operated equipment \*  
\* may be used to apply electrical stimulation to carcasses after complete hide \*  
\* removal. Partially skinned carcasses shall not be stimulated. \*

\* (2) If stimulation is applied before the carcass has been inspected, the  
\* carcass contact surfaces of the equipment shall be disinfected with a  
\* disinfectant approved by the Administrator<sup>1</sup> before stimulation of the next  
\* carcass. In the event that carcass contact surfaces of the equipment cannot  
\* be cleaned and disinfected between carcass stimulations, those surfaces shall  
\* be immediately removed from contact with the exposed carcass and cleaned and  
\* disinfected before carcass contact is resumed.

\* (3) If stimulation is applied after the carcass has been inspected,  
\* carcass contact surfaces of the equipment need not be disinfected with a  
\* disinfectant approved by the Administrator before stimulation of the next  
\* carcass. Carcass contact surfaces shall be maintained in a clean and sanitary  
\* condition.

\* (c) Preventing product contamination. Carcass contamination of edible  
\* tissue by stomach contents, feces and/or urine is unacceptable. To prevent  
\* such occurrences, any of the following optional procedures may be used before  
\* stimulation to prevent this contamination:

\* (1) Leave the sphincter muscles intact;

\* (2) Cut the rectum and the urethra free from surrounding tissue and  
\* securely tie each off;

\* (3) Partially open the mid-line and/or saw the brisket to reduce  
\* pressure on the visceral organs; or

\* (4) Any other pressure-relieving or discharge-restricting alternative  
\* acceptable to the Administrator. Alternatives should be presented in writing,  
\* through the inspector-in-charge, to the Program for approval.

\* (d) Cleaning. All equipment must be thoroughly cleaned at least daily.

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\* <sup>1</sup> A list of approved disinfectants is available upon request from the  
\* Facilities, Equipment and Sanitation Division, Technical Services, Food and  
\* Safety and Inspection Service, U.S. Department of Agriculture, Washington,  
\* D.C. 20250.



PART 309-ANTE-MORTEM INSPECTION

AUTHORITY: 21 U.S.C. 601-695; 33 U.S.C. 1254(b); 7 CFR 2.17, 2.55.

§ 309.1 Ante-mortem inspection in pens of official establishments.

(a) All livestock offered for slaughter in an official establishment shall be examined and inspected on the day of and before slaughter unless, because of unusual circumstances, prior arrangements acceptable to the Administrator have been made in specific cases by the circuit supervisor for such examination and inspection to be made on a different day before slaughter.

(b) Such ante-mortem inspection shall be made in pens on the premises of the establishment at which the livestock are offered for slaughter before the livestock shall be allowed to enter into any department of the establishment where they are to be slaughtered or dressed or in which edible products are handled. When the holding pens of an official establishment are located in a public stockyard and are reserved for the exclusive use of the establishment, such pens shall be regarded as part of the premises of that establishment and the operator of the establishment shall be responsible for compliance with all requirements of the regulations in this subchapter with respect to such pens.

§ 309.2 Livestock suspected of being diseased or affected with certain conditions; identifying suspects; disposition on post-mortem inspection or otherwise.

(a) Any livestock which, on ante-mortem inspection, do not clearly show, but are suspected of being affected with any disease or condition that, under Part 311 of this subchapter, may cause condemnation of the carcass of post-mortem inspection, and any livestock which show, on ante-mortem inspection, any disease or condition that, Under Part 311 of this subchapter would cause condemnation of only part of the carcass on post-mortem inspection, shall be so handled as to retain its identity as a suspect until it is given final post-mortem inspection, when the carcass shall be marked and disposed of as provided in Parts 310 and 311 of this subchapter, or until it is disposed of as otherwise provided in this part.

(b) All seriously crippled animals and animals commonly termed "downers," shall be identified as U.S. Suspects and disposed of as provided in § 311.1 of this subchapter unless they are required to be classed as condemned under

§ 309.3.

(c) Livestock which have reacted to a test for leptospirosis, or anaplasmosis, but which show no symptoms of the disease, shall be identified as U.S. Suspects and disposed of as provided in § 311.10 of this subchapter.

(d) Livestock which are known to have reacted to the tuberculin test shall be identified as U.S. Suspects and disposed of as provided in § 311.2 of this subchapter, except that livestock bearing an official "USDA Reactor" or similar State reactor tag shall not be tagged as U.S. Suspects.



(e) Any cattle found on ante-mortem inspection to be affected with epithelioma of the eye or of the orbital region to a lesser extent than as described in § 309.6 shall be identified as a U.S. Suspect and disposed of as provided in § 311.12 of this subchapter.

(f) Cattle found on ante-mortem inspection to be affected with anasarca to a lesser extent than as described in § 309.8 shall be identified as U.S. Suspects and disposed of as provided in § 311.8 of this subchapter or paragraph (g) of this section.

(g) Any livestock suspected of being affected with anasarca may be set apart and held for treatment under Program or other responsible official supervision approved by the area supervisor. If at the expiration of the treatment period the livestock upon examination is found to be free from disease, it may be released for any purpose. Otherwise, it shall be identified as U.S. Suspect and disposed of as provided in § 311.8 of this subchapter of condemned and disposed of as provided in § 309.8, whichever is appropriate.

(h) All hogs suspected on ante-mortem inspection of being affected with swine erysipelas shall be identified as U.S. Suspects and disposed of as provided in § 311.5 of this subchapter or paragraph (i) of this section.

(i) A hog suspected of being affected with swine erysipelas may be set apart and held for treatment under Program or other responsible official supervision approved by the area supervisor. If at the expiration of the treatment period the animal upon examination is found to be free from disease, it may be released for any purpose. Otherwise, it shall be identified as U.S. Suspect and disposed of as provided in § 311.5 of this subchapter, or condemned and disposed of as provided in § 309.13, whichever is appropriate.

(j) Any livestock which is affected with vesicular exanthema or vesicular stomatitis, but which has recovered to the extent that the lesions are in process of healing, the temperature is within normal range, and the livestock shows a return to normal appetite and activity, shall be identified as U.S. Suspect and disposed of as provided in § 311.32 of this subchapter, except that if desired, such livestock may be set apart and held under supervision of a Program employee or other official designated by the area supervisor for treatment. If the livestock is set aside for treatment, the U.S. Suspect identification device will be removed by a Program employee, following such treatment, if the livestock is found to be free from any such disease. Such livestock found to be free from any such disease may be released for slaughter or for purposes other than slaughter, provided that in the latter instance, the operator of the official establishment or the owner of the animal shall first obtain permission from the local, State, or Federal livestock sanitary official having jurisdiction over the movement of such livestock.

(k) Livestock which are offered for ante-mortem inspection under this part, and which are regarded by the inspector as immature, shall be identified as U.S. Suspects and, if slaughtered, the disposition of their carcasses shall be determined by the post-mortem findings in connection with the ante-mortem conditions. If not slaughtered as suspects, such livestock shall be held under supervision of a Program employee or other official designated by the area supervisor, and after sufficient development may be released for slaughter or may be released for any other purpose, provided they have not been exposed to any infectious or contagious disease. If such exposure occurs,

permission should be obtained from the nearest Veterinary Services unit of the Animal and Plant Health Inspection Service prior to release of such livestock.

(l) Livestock previously condemned for listeriosis, if released for slaughter under § 309.13(b) shall be identified as a U.S. Suspect in accordance with § 309.13(c).

(m) Each animal required by this part to be treated as a U.S. Suspect shall be identified as such by or under the supervision of a Program employee with an official device in accordance with § 309.18. No such device shall be removed except by a Program employee.

(n) Each animal identified as a U.S. Suspect on ante-mortem inspection shall be set apart and shall be slaughtered separately from other livestock at that establishment unless disposed of as otherwise provided in this part.

(o) Each animal identified as a U.S. Suspect on ante-mortem inspection, when presented for slaughter shall be accompanied with a form MP 402-2 on which the inspector at the establishment shall record the U.S. Suspect identification number and any other identifying tag numbers present and a brief description of the animal and of the disease or condition for which the animal was classed as a suspect, including its temperature when the temperature of such animal might have a bearing on the disposition of the carcass on post-mortem inspection.

(p) When any animal identified as a U.S. Suspect is released for any purpose or reason, as provided in this part, the official identification device shall be removed only by a Program employee and he shall report his action to the area supervisor. When a suspect is to be released under the provisions of this part for a purpose other than slaughter, the operator of the official establishment or the owner of the animal shall first obtain permission for the removal of such animal from the local, State or Federal livestock sanitary official having jurisdiction.

#### § 309.3 Dead, dying, disabled, or diseased and similar livestock.

(a) Livestock found to be dead or in a dying condition on the premises of an official establishment shall be identified as U.S. Condemned and disposed of in accordance with § 309.13.

(b) Livestock plainly showing on ante-mortem inspection any disease or condition that, under Part 311 of this subchapter, would cause condemnation of their carcasses on post-mortem inspection shall be identified as U.S. Condemned and disposed of in accordance with § 309.13.

(c) Any swine having a temperature of 106° F. or higher and any cattle, sheep, goats, horses, mules, or other equines having a temperature of 105° F. or higher shall be identified as U.S. Condemned. In case of doubt as to the cause of the high temperature, or when for other reasons a Program employee deems such action warranted, any such livestock may be held for a reasonable time under the supervision of a Program employee for further observation and taking of temperature before final disposition of such livestock is determined. Any livestock so held shall be reinspected on the day it is slaughtered. If, upon such reinspection, or when not held for further observation and taking of temperature, then on the original inspection, the animal has a temperature of 106° F. or higher in the case of swine, or 105° F. or higher in the case of other livestock, it shall be condemned and disposed of in accordance with § 309.13.

(d) Any livestock found in a comatose or semicomatose condition or affected with any condition not otherwise covered in this part, which would preclude release of the animal for slaughter for human food, shall be identified "U.S. Condemned" and disposed of in accordance with § 309.13, except that such animal may be set apart and held for further observation or treatment under supervision of a Program employee or other official designated by the area supervisor and for final disposition in accordance with this part.

§ 309.4 Livestock showing symptoms of certain metabolic, toxic, nervous, or circulatory disturbances, nutritional imbalances, or infectious or parasitic diseases.

(a) All livestock showing, on ante-mortem inspection, symptoms of anaplasmosis, ketosis, leptospirosis, listeriosis, parturient paresis, pseudorabies, rabies, scrapie, tetanus, grass tetany, transport tetany, strangles, purpura hemorrhagica, azoturia, infectious equine encephalomyelitis, toxic encephalomyelitis (forage poisoning), dourine, acute influenza, generalized osteoporosis, glanders (farcy), acute inflammatory lameness or extensive fistula shall be identified as U.S. Condemned and disposed of in accordance with § 309.13.

(b) If any equine is suspected on ante-mortem inspection of being infected with glanders or dourine, the nearest Veterinary Services unit of the Animal and Plant Health Inspection Service shall be so informed by a Program employee. Tests shall be performed by said unit to determine whether the animal is, in fact, infected with such disease. If it is found on such tests to be infected, the animal shall be disposed of in accordance with paragraph (a) of this section. Otherwise, the animal shall be identified as a U.S. Suspect and disposed of as provided in § 311.10 of this subchapter.

§ 309.5 Swine; disposal because of hog cholera.

\* (a) All swine found by an inspector to be affected with hog cholera shall \*  
\* be identified as U.S. Condemned and disposed of in accordance with § 309.13. \*  
\* Immediate notification shall be given by the inspector to the official in the \*  
\* Veterinary Services unit of the Animal and Plant Health Inspection Service who \*  
\* has responsibility for the control of swine diseases in the State where the \*  
\* swine are located. \*  
\* (b) All swine, even though not themselves identified as U.S. Suspects, \*  
\* which are of lots in which one or more animals have been condemned or \*  
\* identified as U.S. Suspect for hog cholera, shall, as far as possible, be \*  
\* slaughtered separately and apart from all other livestock passed on ante-mortem \*  
\* inspection. \*



§ 309.6 Epithelioma of the eye.

Any animal found on ante-mortem inspection to be affected with epithelioma of the eye and the orbital region in which the eye has been destroyed or obscured by neoplastic tissue and which shows extensive infection, suppuration, and necrosis, usually accompanied with foul odor, or any animal affected with epithelioma of the eye or of the orbital region which, regardless of extent, is accompanied with cachexia shall be identified as U.S. Condemned and disposed of in accordance with § 309.13.

§ 309.7 Livestock affected with anthrax; cleaning and disinfection of infected livestock pens and driveways.

(a) Any livestock found on ante-mortem inspection to be affected with anthrax shall be identified as U.S. Condemned and disposed of in accordance with § 309.13.

(b) No other livestock of a lot in which anthrax is found on ante-mortem inspection shall be slaughtered and presented for post-mortem inspection until it has been determined by a careful ante-mortem inspection that no anthrax infected livestock remains in the lot.

(c) Apparently healthy livestock (other than hogs) from a lot in which anthrax is detected, and any apparently healthy livestock which have been treated with anthrax biologicals which do not contain living anthrax organisms, may be slaughtered and presented for post-mortem inspection if they have been held not less than 21 days following the last treatment or the last death of any livestock in the lot. Alternatively, if desired, all apparently healthy livestock of the lot may be segregated and held for treatment by a State licensed veterinarian under supervision of a Program employee or other official designated by the area supervisor. No anthrax vaccine (live organisms) shall be used on the premises of an official establishment.

(d) Livestock which have been injected with anthrax vaccines (live organisms) within 6 weeks, and those bearing evidence of reaction to such treatment, such as inflammation, tumefaction, or edema at the site of the injection, shall be condemned on ante-mortem inspection, or such animals may be held under supervision of a Program employee or other official designated by the area supervisor until the expiration of the 6-week period and the disappearance of any evidence of reaction to the treatment.

(e) When livestock are found on ante-mortem inspection to be affected with anthrax, all exposed livestock pens and driveways of the official establishment shall be cleaned and disinfected by promptly and thoroughly removing and burning all straw, litter, and manure. This shall be followed immediately by a thorough disinfection of the exposed premises by soaking the ground, fences, gates, and all exposed material with a 5 percent solution of



sodium hydroxide or commercial lye prepared as outlined in § 310.9(e)(1) of this subchapter, or other disinfectant that may be approved in specific cases by the Administrator specifically for this purpose.

§ 309.8 Cattle affected with anasarca and generalized edema.

All cattle found on ante-mortem inspection to be affected with anasarca in advanced stages and characterized by an extensive and generalized edema shall be identified as U.S. Condemned and disposed of in accordance with § 309.13.

§ 309.9 Swine erysipelas.

All hogs plainly showing on ante-mortem inspection that they are affected with acute swine erysipelas shall be identified as U.S. Condemned and disposed of in accordance with § 309.13.

§ 309.10 Onset of parturition.

Any livestock showing signs of the onset of parturition shall be withheld from slaughter until after parturition and passage of the placenta. Slaughter or other disposition may then be permitted if the animal is otherwise acceptable.

§ 309.11 Vaccine livestock.

Vaccine livestock with unhealed lesions of vaccinia, accompanied with fever, which have not been exposed to any other infectious or contagious disease, are not required to be slaughtered and may be released for removal from the premises.

§ 309.12 Emergency slaughter; inspection prior to.

In all cases of emergency slaughter, except as provided in § 311.27 of this subchapter, the animals shall be inspected immediately before slaughter, whether theretofore inspected or not. When the necessity for emergency slaughter exists, the establishment shall notify the inspector in charge so that such inspection may be made.

§ 309.13 Disposition of condemned livestock.

(a) Except as otherwise provided in this part, livestock identified as U.S. Condemned shall be killed by the official establishment, if not already dead. Such animals shall not be taken into the official establishment to be slaughtered or dressed; nor shall they be conveyed into any department of the establishment used for edible products; but they shall be disposed of in the manner provided for condemned carcasses in Part 314 of this subchapter. The official U.S. Condemned tag shall not be removed from, but shall remain on the carcass until it goes into the tank, or is otherwise disposed of as prescribed in Part 314 of this subchapter, at which time such tag may be removed by a Program employee only. The number of such tag shall be reported to the veterinary medical officer by the inspector who affixed it, and also by the inspector who supervised the tanking of the carcass.

(§ 309.13 continued)

(b) Any livestock condemned on account of ketosis, swine erysipelas, vesicular diseases, grass tetany, transport tetany, parturient paresis, anasarca, anaplasmosis, leptoserosis, listeriosis, or inflammatory condition including pneumonia, enteritis, and peritonitis may be set apart and held for treatment under supervision of a Program employee or official designated by the area supervisor. The U.S. Condemned identification tag will be removed by a Program employee following treatment under such supervision if the animal is found to be free from any such disease.

(c) Livestock previously affected with listeriosis, including those released for slaughter after treatment under paragraph (b) of this section, shall be identified as U.S. Suspect.

(d) When livestock under the provisions of this section is to be released for a purpose other than slaughter, the operator of the official establishment or the owner of the livestock shall first obtain permission for the movement of such livestock from the local, State, or Federal livestock sanitary official having jurisdiction.

#### § 309.14 Brucellosis-reactor goats.

Goats which have reacted to a test for brucellosis shall not be slaughtered in an official establishment.

#### § 309.15 Vesicular diseases.

(a) Immediate notification shall be given by the inspector to the local, State, and Federal livestock sanitary officials having jurisdiction when any livestock is found to be affected with a vesicular disease.

(b) No livestock under quarantine by State or Federal livestock sanitary officials on account of a vesicular disease will be given ante-mortem inspection. If no quarantine is invoked, or if quarantine is invoked and later removed, upon ante-mortem inspection, any animal found to be affected with vesicular exanthema or vesicular stomatitis in the acute stages, as evidenced by acute and active lesions or an elevated temperature, shall be identified as U.S. Condemned and disposed of in accordance with § 309.13.

#### § 309.16 Livestock suspected of having biological residues.

\* (a) Except as provided by paragraph (d) of this section, livestock suspected of having been treated with or exposed to any substance that may impart a biological residue which would make the edible tissues unfit for human food or otherwise adulterated shall be handled in compliance with the provisions of this paragraph. They shall be identified at official establishments as "U.S. Condemned." These livestock may be held under the custody of a Program employee, or other official designated by the Administrator, until metabolic processes have reduced the residue sufficiently to make the tissues fit for human food and otherwise not adulterated. When the required time has elapsed, the livestock, if returned for slaughter, must be reexamined on ante-mortem inspection. To aid in determining the amount of residue present in the tissues, officials of the Program of collecting tissues for analysis for the residue. Such analysis may include the use of implant screening procedures designed to detect the presence of antimicrobial residues in any species of livestock.

(§ 309.16 continued)

(b) All carcasses and edible organs and other parts thereof, in which are found any biological residues which render such articles adulterated, shall be marked as "U.S. Condemned" and disposed of in accordance with § 314.1 or § 314.3 of this chapter.

(c) (RESERVED)

(d) Calves shall not be presented for ante-mortem inspection in an official establishment except under the provisions of this paragraph.

(1) Definitions. For purposes of this paragraph, the following definitions shall apply:

(i) Calf. A calf up to 3 weeks of age or up to 150 pounds.

(ii) Certified calf. A calf that the producer and all other subsequent custodians of the calf certify in writing has not been treated with any animal drug while in his or her custody or has been treated with one or more drugs in accordance with FDA approved label directions while in his or her custody and has been withheld from slaughter for the period(s) of time specified by those label directions.

(iii) Healthy calf. A calf that an inspector determines shows no visual signs of disease or treatment of disease at ante-mortem inspection.

(iv) Producer. The owner of the calf at the time of its birth.

(v) Sick calf. A calf that an inspector on ante-mortem inspection determines has either signs of treatment or signs of disease.

(vi) Veterinary medical officer. An inspector of the Program that has obtained a Doctor of Veterinary Medicine degree which is recognized by the Program.

(2) General requirements. (i) The identity of the producer of each calf presented for ante-mortem inspection shall be made available by the official establishment to the inspector prior to the animal being presented for ante-mortem inspection.

(ii) The inspector shall segregate the calves presented for ante-mortem inspection at the establishment and identify each calf as one of the following: (A) certified, (B) noncertified, or (C) previous residue condemnation.

(3) Certified group. (i) For a calf to be considered certified, the producer and all other subsequent custodians of the calf must certify in writing that while the calf was in his or her custody, the calf was not treated with animal drugs or was treated with one or more drugs in accordance with FDA approved label directions and was withheld from slaughter for the period(s) of time specified by those label directions. All prior certifications must be presented with the animal at the time of slaughter. The certifications shall contain a list of the calves with accompanying identification numbers, as required by paragraph (d)(3)(ii) of this section, followed by the following language:

I hereby certify that, while in my custody, from \_\_\_\_\_ to \_\_\_\_\_ (time period of custody), the above-listed calf or calves have not been treated with drugs, or have been treated with one or more drugs in accordance with FDA approved label directions and have been withheld from slaughter for the period(s) of time specified by those label directions. I certify that, to the best of my knowledge and belief, all information contained herein is true, that the information may be relied upon at the official establishment, and that I understand that any willful falsification of this certification is a



felony and may result in a fine of up to \$250,000 for an individual or up to \$500,000 for an organization, or imprisonment for not more than 5 years, or both (21 U.S.C. 677, 18 U.S.C. 1001 and 3571).

\*  
\*  
\*

Executed On \_\_\_\_\_  
(date of certification) (signature of certifier)

\_\_\_\_\_  
(typed or printed name and address of certifier) (business of certifier)

(ii) Each calf must be identified by use of backtag, eartag, or other type of secure identification which displays a number which shall be recorded on all written certifications.

\*  
\*  
\*

(iii) The inspector shall have segregated for veterinary medical officer examination any certified calf which he or she determines to show any sign of disease or which is not identified individually. Such animal will be tagged as "U.S. Suspect" and its carcass will be retained on post-mortem inspection and handled in accordance with § 310.21(c) and (d).

(iv) The inspector shall handle the remaining carcasses of healthy animals in accordance with § 310.21(c) and (d).

(4) Noncertified group. On ante-mortem inspection, the inspector shall have segregated for veterinary medical officer examination any calf which he or she determines to show any sign of disease. Such animal will be tagged as "U.S. Suspect" and its carcass will be retained on post-mortem inspection and handled in accordance with § 310.21(c). The inspector shall handle the remaining carcasses of healthy animals in accordance with § 310.21(c).

(5) Calves from producers with previous residue condemnation. On ante-mortem inspection, the inspector shall have segregated for veterinary medical officer examination any calf which he or she determines to show any sign of disease. Such animal will be tagged as "U.S. Suspect" and its carcass will be retained on post-mortem inspection and handled in accordance with § 310.21(e). The inspector shall handle the remaining carcasses of healthy animals in accordance with § 310.21(e).

(e) The name of each and all person(s) who sold or consigned each swine to the establishment shall be made available by the establishment to any Program employee or other authorized employee of the United States Department of Agriculture upon that employee's request and presentation of his or her official credentials. Swine identification, by means approved by the Animal and Plant Health Inspection Service, USDA, under Part 71 of this title, must be maintained throughout post-mortem inspection, in accordance with § 310.23(a) of this subchapter.

(Recordkeeping requirements approved by the Office of Management and Budget, OMB #0583 - 0053; effective through November 30, 1987.)

(a) No livestock used in any research investigation involving an experimental biological product, drug, or chemical shall be eligible for slaughter at an official establishment unless:

(1) The operator of such establishment, the sponsor of the investigation, or the investigator has submitted to the Program, or the Veterinary Services unit of the Animal and Plant Health Inspection Service of the Department of Agriculture or to the Environmental Protection Agency or to the Food and Drug Administration of the Department of Health, Education, and Welfare data or a summary evaluation of the data which demonstrates that the use of such biological product, drug, or chemical will not result in the products of such livestock being adulterated, and a Program employee has approved such slaughter;

(2) Written approval by the Deputy Administrator, Meat and Poultry Inspection Operations furnished the area supervisor prior to the time of slaughter;

(3) In the case of an animal administered any unlicensed, experimental veterinary biologic product regulated under the Virus-Serum Toxin Act (21 U.S.C. 151 et seq.), the product was prepared and distributed in compliance with Part 103 of the regulations issued under said Act (Part 103 of this title), and used in accordance with the labeling approved under said regulations;

(4) In the case of an animal administered any investigational drug, regulated under the Federal Food, Drug, and Cosmetic Act, as amended (21 U.S.C. 301 et seq.), the drug was prepared and distributed in compliance with the applicable provisions of Part 135 of the regulations issued under said Act (21 CFR Part 135), and used in accordance with the labeling approved under said regulations;

(5) In the case of an animal subjected to any experimental economic poison under section 2(a) of the Federal Insecticide, Fungicide, and Rodenticide Act, as amended (7 U.S.C. 135 et seq.), the product was prepared and distributed in accordance with § 362.17 of the regulations issued under said Act (7 CFR 362.17), and used in accordance with the labeling approved under said regulations.

(6) In the case of an animal administered or subjected to any substance that is a food additive or pesticide chemical under the Federal Food, Drug, and Cosmetic Act, supra, there has been compliance with all tolerance limitations established by said Act and the regulations promulgated thereunder (21 CFR 1.1 et seq.), and all other restrictions and requirements imposed by said Act and said regulations will be complied with at the time of slaughter.

(b) The inspector in charge may deny or withdraw the approval for slaughter of any livestock subject to the provision of this section when he deems it necessary to assure that all products prepared at the official establishment are free from adulteration.

§ 309.18 Official marks and devices for purposes of ante-mortem inspection.

(a) All livestock required by this Part to be identified as U.S. Suspects shall be tagged with a serially numbered metal ear tag bearing the term "U.S. Suspect," except as provided in § 309.2(d) and except that cattle affected with epithelioma of the eye, actinomycosis, or actinobacillosis to such an extent that the lesions would be readily detected on post-mortem inspection, need not be individually tagged on ante-mortem inspection with the U.S. Suspect tag provided that such cattle are segregated and otherwise handled as U.S. Suspects.

(b) In addition, identification of U.S. Suspect swine must include the use of tattoos specified by the inspector to maintain the identity of the animals through the dehairing equipment when such equipment is used.

(c) All livestock required by this part to be identified as U.S. Condemned shall be tagged with a serially numbered metal ear tag bearing the term "U.S. Condemned."

(d) The devices described in paragraphs (a), (b), and (c) of this section shall be the official devices for identification of livestock required to be identified as U.S. Suspect or U.S. Condemned as provided in this part.

PART 310-POST-MORTEM INSPECTION

\* AUTHORITY: 21 U.S.C. 601-695; 33 U.S.C. 1254(b); 7 CFR 2.17, 2.55. \*

§ 310.1 Extent and time of post-mortem inspection; post-mortem inspection staffing standards.

(a) A careful post-mortem examination and inspection shall be made of the carcasses and parts thereof of all livestock slaughtered at official establishments. Such inspection and examination shall be made at the time of slaughter unless, because of unusual circumstances, prior arrangements acceptable to the Administrator have been made in specific cases by the circuit supervisor for making such inspection and examination at a later time.

(b)(1) The staffing standards on the basis of the number of carcasses to be inspected per hour are outlined in the following tables. Standards for multiple inspector lines are based on inspectors rotating through the different types of inspection stations during each shift to equalize the workload. The inspector in charge shall have the authority to require the establishment to reduce slaughter line speeds where, in his judgment, the inspection procedure cannot be adequately performed at the current line speed



(§ 310.1 (b)(1) cont'd.)

because of particular deficiencies in carcass preparation and presentation by the plant at the higher speed, or because the health condition of the particular animals indicates a need for more extensive inspection.

(2) **Cattle Inspection.** For all cattle staffing standards, an "a" in the "Number of Inspectors by Stations" column means that one inspector performs the entire inspection procedure and a "b" means that one inspector performs the head and lower carcass inspection and a second inspector performs the viscera and upper carcass inspection. 1/ :

(i) Inspection Using the Viscera Truck

Steers and Heifers

Cows and Bulls

** *	Maximum	No. of Inspectors			Maximum	No. of Inspectors		
	Slaughter Rates	by Stations			Slaughter Rates	by Stations		
	(head per hour)	Head Viscera Carcass			(head per hour)	Head Viscera Carcass		
	1-27	a	a	a	1-27	a	a	a
	28-56	b	b	b	28-55	b	b	b
	57-84	1	1	1	56-77	1	1	1
	85-86	1	2	1	78-81	1	2	1
	87-143	2	2	1	82-134	2	2	1

- \* (A) Rules for determining adjusted maximum slaughter rates for single-inspector kills considering walking distances according to the table in this subdivision: Determine the distances the inspector actually walks between the points shown in columns 2 through 14 of the following table. For each column, determine the deduction figure opposite the appropriate number of feet in column 1. Compute the total of the deduction figures for columns 2 through 14. The adjusted maximum rate is the maximum rate in paragraph (b)(2)(i) of this section minus total of the deduction figures. If the resultant number is not a whole number, it must be rounded off to the next lowest whole number.

- \* 1/ The "Maximum Slaughter Rates" figures listed in paragraph (b)(2)(i) of this section for one (a) and two (b) inspector kills are overstated because the time required to walk from one inspection station to another is not included. To determine the proper adjusted maximum slaughter line speed, paragraph (b)(2)(i) (A) of this section for one inspector kills or paragraph (b)(2)(i)(B) of this section for two inspector kills must be used along with their accompanying rules.



ONE INSPECTOR CATTLE KILL - VISCERA TRUCK  
Table of Deductions from Maximum Rates of Kill for Each  
Two Feet Between Points (in Tenths of Cattle Per Hour)

1	2	3	4	5	6	7	8	9	10	11	12	13	14
Number of Feet Between Points	Head Rack and High Rail	Viscera and Low Rail	Low Rail and Head Rack	Head Rack and Carcass	Carcass and Washbasin	Tags and Low Rail	Viscera and Washbasin	Viscera and High Rail	Low Rail and High Rail	Head Rack and Closest Washbasin	Washbasin and High Rail	Head Rack and Washbasin	Viscera and Tags
1	0	0	0	0	0	0	0	0	0	0	0	0	0
3	0	0	0	0	0	0	0	0	0	0	0	0	0
5	0	0	0	0	0	0	0	0.1	0	0	0	0	0.1
7	0	0	0	0	0	0	0	0.1	0.1	0	0	0	0.2
9	0	0	0	0	0	0	0	0.1	0.1	0	0	0	0.3
11	0.1	0.1	0.1	0	0	0	0	0.1	0.1	0	0.1	0.1	0.4
13	0.1	0.1	0.1	0	0	0	0	0.1	0.1	0	0.1	0.1	0.5
15	0.1	0.1	0.1	0	0	0	0	0.1	0.1	0	0.1	0.1	0.6
17	0.1	0.1	0.1	0	0	0	0	0.1	0.1	0	0.1	0.1	0.7
19	0.1	0.1	0.1	0	0	0	0	0.1	0.1	0	0.1	0.1	0.8
21	0.2	0.2	0.2	0	0	0	0	0.1	0.1	0	0.1	0.1	0.9
23	0.2	0.2	0.2	0	0	0	0	0.1	0.1	0	0.1	0.1	1.0
25	0.2	0.2	0.2	0	0	0	0	0.1	0.1	0	0.1	0.1	1.1
27	0.2	0.2	0.2	0	0	0	0	0.1	0.1	0	0.1	0.1	1.2
29	0.2	0.2	0.2	0	0	0	0	0.1	0.1	0	0.1	0.1	1.3
31	0.2	0.2	0.2	0	0	0	0	0.1	0.1	0	0.1	0.1	1.4
33	0.2	0.2	0.2	0	0	0	0	0.1	0.1	0	0.1	0.1	1.5
35	0.2	0.2	0.2	0	0	0	0	0.1	0.1	0	0.1	0.1	1.6
37	0.2	0.2	0.2	0	0	0	0	0.1	0.1	0	0.1	0.1	1.7
39	0.2	0.2	0.2	0	0	0	0	0.1	0.1	0	0.1	0.1	1.8
41	0.2	0.2	0.2	0	0	0	0	0.1	0.1	0	0.1	0.1	1.9
43	0.2	0.2	0.2	0	0	0	0	0.1	0.1	0	0.1	0.1	2.0
45	0.2	0.2	0.2	0	0	0	0	0.1	0.1	0	0.1	0.1	2.1
47	0.2	0.2	0.2	0	0	0	0	0.1	0.1	0	0.1	0.1	2.2
49	0.2	0.2	0.2	0	0	0	0	0.1	0.1	0	0.1	0.1	2.3
51	0.2	0.2	0.2	0	0	0	0	0.1	0.1	0	0.1	0.1	2.4
53	0.2	0.2	0.2	0	0	0	0	0.1	0.1	0	0.1	0.1	2.5
55	0.2	0.2	0.2	0	0	0	0	0.1	0.1	0	0.1	0.1	2.6
57	0.2	0.2	0.2	0	0	0	0	0.1	0.1	0	0.1	0.1	2.7
59	0.2	0.2	0.2	0	0	0	0	0.1	0.1	0	0.1	0.1	2.8

\*The washbasin referred to here is the one the inspector uses while enroute from the head rack to high rail inspection.

\*\*This refers to the carcass in the bleeding area.

- \* (B) Rules for determining adjusted maximum slaughter rates for two-inspector kills considering walking distance according to the table in this subdivision: Determine the distances the inspectors actually walk between the points shown in columns 2 through 9 of the following table. Column 9 is used only if the condemned brand and tags the viscera inspector uses are kept at a location other than at the washbasin - sterilizer. For each column, determine the deduction figure opposite the appropriate number of feet in column 1. Compute the total of the deduction figures for columns 2 through 9. Divide this total by 2. The adjusted maximum rate is the maximum rate in paragraph (b)(2)(i) of this section minus the number calculated above. \*
- If the resultant number is not a whole number, it must be rounded off to the next lowest whole number.

TWO-INSPECTOR CATTLE KILL - VISCERA TRUCK

Table of Deductions from Maximum Kill Rates for Each Two Feet Between Points (in Tenths of Cattle Per Hour)

Heads and Low Rail Inspection										Viscera and High Rail Inspection							
1 Number of Feet Bet- ween Points	2 Head Rack and Washbasin		3 Head Rack and Carcasses**		4 Washbasin and Low Rail		5 Head Rack and Low Rail		6 Viscera and brands tags (Washbasin)		7 Viscera and High Rail		8 High Rail and Washbasin		9* Viscera and Washbasin		
	Strs. Hfhrs.	Cows Bulls	Strs. Hfhrs.	Cows Bulls	Strs. Hfhrs.	Cows Bulls	Strs. Hfhrs.	Cows Bulls	Strs. Hfhrs.	Cows Bulls	Strs. Hfhrs.	Cows Bulls	Strs. Hfhrs.	Cows Bulls	Strs. Hfhrs.	Cows Bulls	
1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
3	0.1	0	0.1	0	0.1	0	0	0	0	0	0	0	0	0	0.1	0.2	
5	0.1	0.1	0.1	0.1	0.1	0.1	0.8	0.7	0.4	0.5	0.5	0.5	0.1	0.2	0.2	0.3	
7	0.1	0.2	0.1	0.1	0.1	0.1	1.5	1.4	0.7	0.9	1.0	0.9	0.3	0.3	0.3	0.4	
9	0.2	0.2	0.1	0.2	0.1	0.2	2.2	2.0	1.1	1.3	1.5	1.3	0.4	0.5	0.4	0.5	
11	0.2	0.3	0.1	0.2	0.2	0.2	2.8	2.7	1.4	1.7	1.9	1.8	0.5	0.6	0.4	0.6	
13	0.2	0.4	0.1	0.3	0.2	0.2	3.5	3.3	1.7	2.1	2.4	2.2	0.6	0.7	0.5	0.8	
15	0.3	0.4	0.1	0.3	0.2	0.3	4.1	3.9	2.0	2.5	2.9	2.6	0.7	0.9	0.6	0.9	
17	0.3	0.5	0.1	0.4	0.2	0.3	4.8	4.5	2.4	2.9	3.3	3.0	0.8	1.0	0.7	1.0	
19	0.3	0.6	0.2	0.4	0.3	0.4	5.4	5.1	2.7	3.3	3.7	3.4	0.9	1.2	0.7	1.2	
21	0.3	0.6	0.2	0.4	0.3	0.4	6.0	5.7	3.0	3.7	4.2	3.7	1.0	1.3	0.8	1.3	
23	0.4	0.7	0.2	0.5	0.3	0.5	6.6	6.3	3.3	4.0	4.6	4.1	1.2	1.4	0.9	1.4	
25	0.4	0.7	0.2	0.5	0.3	0.5	7.2	6.8	3.6	4.4	5.0	4.5	1.3	1.6	1.0	1.6	
27	0.4	0.8	0.2	0.6	0.4	0.5	7.8	7.4	3.9	4.7	5.4	4.9	1.4	1.7	1.0	1.7	
29	0.5	0.9	0.2	0.6	0.4	0.6	8.3	7.9	4.2	5.1	5.8	5.2	1.5	1.8	1.1	1.8	
31	0.5	0.9	0.2	0.7	0.4	0.6	8.9	8.5	4.5	5.4	6.2	5.6	1.6	2.0	1.2	2.0	
33	0.5	1.0	0.2	0.7	0.4	0.7	9.4	9.0	4.8	5.8	6.5	5.9	1.7	2.1	1.3	2.1	
35	0.6	1.1	0.3	0.8	0.5	0.7	10.0	9.5	5.0	6.1	6.9	6.3	1.8	2.2	1.3	2.3	
37	0.6	1.1	0.3	0.8	0.5	0.7	10.5	10.0	5.3	6.4	7.3	6.6	1.9	2.4	1.4	2.4	
39	0.6	1.2	0.3	0.9	0.5	0.8	11.0	10.5	5.6	6.8	7.6	6.9	2.0	2.5	1.5	2.5	
41	0.7	1.2	0.3	0.9	0.6	0.8	11.5	11.0	5.9	7.1	8.0	7.2	2.1	2.6	1.5	2.6	
43	0.7	1.3	0.3	0.9	0.6	0.9	12.0	11.4	6.1	7.4	8.3	7.6	2.2	2.9	1.6	2.8	
45	0.7	1.4	0.3	1.0	0.6	0.9	12.5	11.9	6.4	7.7	8.7	7.9	2.4	2.9	1.7	2.9	
47	0.8	1.4	0.3	1.0	0.6	1.0	13.0	12.4	6.7	8.0	9.0	8.2	2.5	3.0	1.8	3.0	
49	0.8	1.5	0.3	1.1	0.7	1.0	13.4	12.8	6.9	8.3	9.4	8.5	2.6	3.2	1.8	3.1	
51	0.8	1.6	0.3	1.1	0.7	1.0	13.9	13.3	7.2	8.6	9.7	8.8	2.7	3.3	1.9	3.3	
53	0.9	1.6	0.4	1.2	0.7	1.1	14.4	13.7	7.4	8.9	10.0	9.1	2.8	3.4	2.0	3.4	
55	0.9	1.7	0.4	1.2	0.7	1.1	14.8	14.1	7.7	9.2	10.3	9.4	2.9	3.5	2.0	3.5	
57	0.9	1.7	0.4	1.3	0.8	1.2	15.2	14.6	7.9	9.5	10.6	9.7	3.0	3.7	2.1	3.6	
59	0.9	1.8	0.4	1.3	0.8	1.2	15.7	15.0	8.2	9.7	10.9	9.9	3.1	3.8	2.2	3.8	

\*This column to be used only if brands and tags are not located at the washbasin.

\*\*This refers to the carcasses in the bleeding area.

(§ 310.1(b)(2) continued)

(ii) Inspection Using the Viscera Table, Tongue-In Presentation of Heads

Steers and Heifers

Cows and Bulls

* * *	Maximum Slaughter Rates (head per hour)	No. of Inspectors by Stations Head Viscera Carcass			Maximum Slaughter Rates (head per hour)	No. of Inspectors by Stations Head Viscera Carcass			* * *
	1-32	a	a	a	1-29	a	a	a	
	33-58	b	b	b	30-56	b	b	b	
	59-84	1	1	1	57-77	1	1	1	
	85-86	1	2	1	78-81	1	2	1	
	87-143	2	2	1	82-134	2	2	1	
	144-171	3	2	1	135-159	2	3	1	
	172-198	3	3	1	160-187	3	3	1	
	199-226	3	3	2	188-213	3	4	1	
	227-253	4	3	2	214-234	3	4	2	
	254-280	4	4	2	235-264	4	4	2	
	281-306	5	4	2	265-289	5	4	2	
	307-333	5	5	2	290-314	5	5	2	

(iii) Inspection Using the Viscera Table, Tongue-Out Presentation of Heads

Steers and Heifers

Cows and Bulls

* * *	Maximum Slaughter Rates (head per hour)	No. of Inspectors by Stations Head Viscera Carcass			Maximum Slaughter Rates (head per hour)	No. of Inspectors by Stations Head Viscera Carcass			* * *
	1-32	a	a	a	1-29	a	a	a	
	33-58	b	b	b	30-56	b	b	b	
	59-86	1	1	1	57-79	1	1	1	
	87-103	1	2	1	80-98	1	2	1	
	104-156	2	2	1	99-147	2	2	1	
	157-186	2	3	1	148-174	2	3	1	
	187-216	3	3	1	175-205	3	3	1	
	217-246	3	3	2	206-233	3	4	1	
	247-275	3	4	2	234-256	3	4	2	
	276-304	4	4	2	257-288	4	4	2	
	305-333	4	5	2	289-316	5	4	2	
	334-362	5	5	2	317-343	5	5	2	
	363-390	5	6	2					

(3) Swine Inspection. The following inspection staffing standards are applicable to swine slaughter configurations. The inspection standards for all slaughter lines are based upon the observation rather than palpation, at the viscera inspection station, of the spleen, liver, heart, lungs, and mediastinal lymph nodes. In addition, for one- and two-inspector lines, the standards are based upon the distance walked (in feet) by the inspector between work stations; and for three or more inspector slaughter lines, upon the use of a mirror, as described in § 307.2(m)(6), at the carcass inspection station. Although not required in a one- or two-inspector slaughter configuration, except in certain cases as determined by the inspection service, if a mirror is used, it must comply with the requirements of § 307.2(m)(6).

TABLE 1 One Inspector--Staffing Standards for Swine

Distance walked <u>1/</u> in feet is:	Maximum Inspection Rates (head per hour)			
	Market Hogs (heads attached or detached)		Sows and Boars (heads detached)	
	Without Mirror	With Mirror	Without Mirror	With Mirror
0 - 5	140	150	131	143
6 - 10	134	144	126	137
11 - 15	129	137	122	132
16 - 20	124	132	117	127
21 - 25	120	127	113	122
26 - 30	116	122	110	118
31 - 35	112	118	106	114
36 - 40	108	114	103	110
41 - 45	105	110	100	106
46 - 50	101	107	97	103
51 - 55	98	103	94	100
56 - 60	96	100	91	97
61 - 65	93	97	89	94
66 - 70	90	95	87	92
71 - 75	88	92	85	89
76 - 80	86	89	82	87
81 - 85	84	87	80	85
86 - 90	82	85	79	83
91 - 95	80	83	77	81
96 - 100	78	81	75	79

1/ Distance walked is the total distance that the inspector will have to walk between work stations during one inspection cycle (e.g., between viscera, carcass, head, and washbasin).



TABLE 2 Two Inspectors--Staffing Standards for Market Hogs

Distance walked <u>1/</u> in feet by inspector B is:	Maximum Inspection Rates (head per hour with heads attached or detached)		
	<u>Line Configuration</u>		
	<u>Carcass 2/</u>	<u>Viscera 2/</u>	<u>Head 2/</u>
	Head Viscera 3/	Head Carcass 3/	Viscera Carcass 3/
Without Mirror			
0 - 5	151 - 253	151 - 271	151 - 296
6 - 10	151 - 239	151 - 255	151 - 277
11 - 15	151 - 226	151 - 240	151 - 260
16 - 20	151 - 214	151 - 227	151 - 244
21 - 25	151 - 204	151 - 215	151 - 231
With Mirror			
0 - 5	151 - 253	151 - 303	151 - 318
6 - 10	151 - 239	151 - 283	151 - 304
11 - 15	151 - 226	151 - 265	151 - 289
16 - 20	151 - 214	151 - 249	151 - 270
21 - 25	151 - 204	151 - 235	151 - 254

1/ Distance walked is the total distance that Inspector B will have to walk between work stations during one inspection cycle (e.g., between viscera, carcass, and washbasin).

2/ Inspector A.

3/ Inspector B.

NOTE: In multiple-inspector plants, the inspectors must rotate between all inspection positions during each shift to equalize the workload.

TABLE 3 Two Inspectors--Staffing Standards for Sows and Boars

Distance  
walked 1/ in  
feet by  
inspector  
B is:

Maximum Inspection Rates  
(head per hour)

Line Configuration

Carcass 2/ Viscera 2/ Head 2/ Head 2/

Head Head Viscera Viscera

Viscera 3/ Carcass 3/ Carcass 3/ Carcass 3/

Heads Heads Heads Heads

Detached Detached Detached Detached  
Without Mirror

0 - 5	144 - 248	144 - 254	144 - 267	144 - 267
6 - 10	144 - 235	144 - 240	144 - 253	144 - 253
11 - 15	144 - 222	144 - 227	144 - 239	144 - 239
16 - 20	144 - 211	144 - 215	144 - 226	144 - 226
21 - 25	144 - 201	144 - 205	144 - 214	144 - 214

With Mirror

0 - 5	144 - 248	144 - 292	144 - 305	144 - 292
6 - 10	144 - 235	144 - 273	144 - 291	144 - 280
11 - 15	144 - 222	144 - 256	144 - 272	144 - 268
16 - 20	144 - 211	144 - 241	144 - 255	144 - 255
21 - 25	144 - 201	144 - 228	144 - 240	144 - 240

1/ Distance walked is the total distance that Inspector B will have to walk between work stations during one inspection cycle (e.g., between viscera, carcass, and washbasin).

2/ Inspector A.

3/ Inspector B.

NOTE: In multiple-inspector plants, the inspectors must rotate between all inspection positions during each shift to equalize the workload.

TABLE 4 Three Inspectors or More--Staffing Standards for Swine

Maximum Inspection Rates (head per hour with heads attached)	Number of Inspectors by station			
	Head	Viscera/	Carcass	Total
<u>Market hogs:</u>				
319 - 506	1	1	1	3
507 - 540	1	2	1	4
541 - 859	2	2	1	5
860 - 1022	2	3	1	6
1023 - 1106	3	3	1	7
<u>Sows and boars:</u>				
306 - 439	1	1	1	3
306 - 462 <u>1/</u>	1	1	1	3
440 - 475	2	1	1	4
476 - 752	2	2	1	5
753 - 895	3	2	1	6
896 - 964	3	3	1	7

1/ This rate applies if the heads of sows and boars are detached from the carcasses at the time of inspection.

NOTE: In multiple-inspector plants, the inspectors must rotate between all inspection positions during each shift to equalize the workload.

§ 310.2 Identification of carcass with certain severed parts thereof and with animal from which derived.

(a) The head, tail, tongue, thymus gland, and all viscera of each slaughtered animal, and all blood and other parts of such animals to be used in the preparation of meat food products or medical products, shall be handled in such a manner as to identify them with the rest of the carcass and as being derived from the particular animal involved, until the post-mortem examination of the carcass and parts thereof has been completed. Such handling shall include the retention of ear tags, back tags, implants, and other identifying devices affixed to the animal, in such a way to relate them to the carcass until the post-mortem examination has been completed.

(b) The official State-Federal Department backtag on any carcass shall:

(1) (i) Be removed from the hide of the animal by an establishment employee and placed in a clear plastic bag. The bag containing the tag shall be affixed to the corresponding carcass.

(ii) The bag containing the tag shall be removed from the carcass by an establishment employee and presented with the viscera to the Program inspector at the point where such inspector conducts the viscera inspection.

(2) (i) Brucellosis and tuberculosis ear tags, herd identification ear tags, sales tags, ear bangles, and similar identification devices shall be removed from the animal's hide or ear by an establishment employee and shall be placed in a clear plastic bag and affixed to the corresponding carcass.

(ii) The bag containing the tag shall be removed from the carcass by an establishment employee and presented with the viscera to the Program inspector at the point where such inspector conducts the viscera inspection.

(3) In cases where both types of devices described in subparagraphs (1) and (2) of this paragraph are present on the same animal, both types may be placed in the same plastic bag or in two separate bags.

(4) The circuit supervisor may allow the use of any alternate method proposed by the operator of an official establishment for handling the type of devices described in subparagraph (2) of this paragraph if such alternate method would provide a ready means of identifying a specific carcass with the corresponding devices by a Program inspector during the post-mortem inspection.

(5) Disposition and use of identifying devices.

(i) The official State-Federal Department backtags will be collected by a Program inspector and used to obtain traceback information necessary for proper disposition of the animal or carcass and otherwise handled according to instructions issued to the inspectors.

(ii) The devices described in subparagraph (2) of this paragraph shall be collected by the Program inspector when required to obtain traceback information necessary for proper disposition of the animal or carcass and for controlling the slaughter of reactor animals. Devices not collected for these purposes shall be discarded after the post-mortem examination is complete.

(6) Plastic bags used by the establishment for collecting identifying devices will be furnished by the Department.



§ 310.3 Carcasses and parts in certain instances to be retained.

Each carcass, including all detached organs and other parts, in which any lesion or other condition is found that might render the meat or any part unfit for food purposes, or otherwise adulterated, and which for that reason would require a subsequent inspection, shall be retained by the Program employee at the time of inspection. The identity of every such retained carcass, detached organ, or other part shall be maintained until the final inspection has been completed. Retained carcasses shall not be washed or trimmed unless authorized by the Program employee.

§ 310.4 Identification of carcasses and parts; tagging.

Such devices and methods as may be approved by the Administrator may be used for the temporary identification of retained carcasses, organs, and other parts. In all cases, the identification shall be further established by affixing "U.S. Retained" tags as soon as practicable and before final inspection. These tags shall not be removed except by a Program employee.

§ 310.5 Condemned carcasses and parts to be so marked; tanking; separation.

Each carcass or part which is found on final inspection to be unsound, unhealthful, unwholesome, or otherwise adulterated shall be conspicuously marked, on the surface tissues thereof, by a Program employee at the time of inspection, as "U.S. Inspected and Condemned." Condemned detached organs and other parts of such character that they cannot be so marked shall be placed immediately in trucks or receptacles which shall be kept plainly marked "U.S. Condemned," in letters not less than 2 inches high. All condemned carcasses and parts shall remain in the custody of a Program employee and shall be disposed of as required in the regulations in Part 314 of this subchapter at or before the close of the day on which they are condemned.

§ 310.6 Carcasses and parts passed for cooking; marking.

Carcasses and parts passed for cooking shall be marked conspicuously on the surface tissues thereof by a Program employee at the time of inspection, "U.S. Passed for Cooking." All such carcasses and parts shall be cooked in accordance with Part 315 of this subchapter, and until so cooked shall remain in the custody of a Program employee.

§ 310.7 Removal of spermatic cords, pizzles and preputial diverticuli.

Spermatic cords and pizzles shall be removed from all carcasses. Preputial diverticuli shall be removed from hog carcasses.

§ 310.8 Passing and marking of carcasses and parts.

Carcasses and parts found to be sound, healthful, wholesome, and otherwise not adulterated shall be passed and marked as provided in Part 316 of this subchapter. In all cases where carcasses showing localized lesions are passed for food or for cooking and "U.S. Retained" tags are attached to the carcasses, the affected tissues shall be removed and condemned before the tags are removed. "U.S. Retained" tags shall be removed only by a Program employee.

§ 310.9 Anthrax; carcasses not to be eviscerated; disposition of affected carcasses; hides, hoofs, horns, hair, viscera and contents, and fat; handling of blood and scalding vat water; general cleanup and disinfection.

(a) Carcasses found before evisceration to be affected with anthrax shall not be eviscerated but shall be retained, condemned, and immediately tanked or otherwise disposed of as provided in Part 314 of this subchapter.

(b) All carcasses and all parts, including hides, hoofs, horns, hair, viscera and contents, blood, and fat of any livestock found to be affected with anthrax shall be condemned and immediately disposed of as provided in Part 314 of this subchapter, except that the blood may be handled through the usual blood cooking and drying equipment.

(c) Any part of any carcass that is contaminated with anthrax-infected material through contact with soiled instruments or otherwise shall be immediately condemned and disposed of as provided in Part 314 of this subchapter.

(d) The scalding vat water through which hog carcasses affected with anthrax have passed shall be immediately drained into the sewer and all parts of the scalding vat shall be cleaned and disinfected as provided in paragraph (e) of this section.

(e) (1) That portion of the slaughtering department, including the bleeding area, scalding vat, gambrelling bench, floors, walls, posts, platforms, saws, cleavers, knives, and hooks, as well as employees' boots and aprons, contaminated through contact with anthrax-infected material, shall, except as provided in subparagraph (2) of this paragraph, be cleaned immediately and disinfected with one of the following disinfectants or other disinfectant<sup>1</sup> approved specifically for this purpose by the Administrator:

(i) A 5 percent solution of sodium hydroxide or commercial lye containing at least 94 percent of sodium hydroxide. The solution shall be freshly prepared immediately before use by dissolving 2-1/2 pounds of sodium hydroxide or lye in 5-1/2 gallons of hot water and shall be applied as near scalding hot as possible to be most effective. (Owing to the extremely caustic nature of sodium hydroxide solution, precautionary measures such as the wearing of rubber gloves and boots to protect the hands and feet, and goggles to protect the eyes, should be taken by those engaged in the disinfection process. It is also advisable to have an acid solution, such as vinegar, in readiness in case any of the sodium hydroxide solution should come in contact with any part of the body.)

(ii) A solution of sodium hypochlorite containing approximately one-half of 1 percent (5,000 parts per million) of available chlorine. The solution shall be freshly prepared.

(iii) When a disinfectant solution has been applied to equipment which will afterwards contact product, the equipment shall be rinsed with clean water before such contact.

(2) In case anthrax infection is found in the hog slaughtering department, an immediate preliminary disinfection shall be made from the head-dropper's station to the point where the disease is detected and the affected carcasses shall be cut down from the rail and removed from the room. Upon completion of the slaughtering of the lot of hogs of which the anthrax-infected animals were a part, slaughtering operations shall cease, and a thorough cleanup and disinfection shall be made as provided in subparagraph (1) of

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<sup>1</sup>

A list of disinfectants approved for this purpose is available upon

\* request to Scientific Services, Meat and Poultry Inspection, Food Safety and  
\* Quality Service, U.S. Department of Agriculture, Washington, D.C. 20250.

\*  
\*

this paragraph. If the slaughter of the lot has not been completed by the close of the day on which anthrax was detected, the cleanup and disinfection shall not be deferred beyond the close of that day.

(3) The first and indispensable precautionary step for persons who have handled anthrax material is thorough cleansing of the hands and arms with liquid soap and running hot water. It is important that this step be taken immediately after exposure, before vegetative anthrax organisms have had time to form spores. In the cleansing, a brush or other appropriate appliance shall be used to insure the removal of all contamination material from under and about the fingernails. This process of cleansing is most effective when performed in repeated cycles of lathering and rinsing rather than in spending the same amount of time in scrubbing with a single lathering. After the hands have been cleansed thoroughly and rinsed free of soap, they may, if desired, be immersed for about 1 minute in a 1:1,000 solution of bichloride of mercury, followed by thorough rinsing in clean running water. Supplies of bichloride of mercury for the purpose must be held in the custody of the veterinary medical officer. (As a precautionary measure, all persons exposed to anthrax infection should report promptly any suspicious condition (sore or carbuncle) or symptom to a physician, in order that anti-anthrax serum or other treatment may be administered as indicated.)

§ 310.10 Carcasses with skin or hide on; cleaning before evisceration; removal of larvae of *Hypoderma*, external parasites and other pathological skin conditions.

When a carcass is to be dressed with the skin or hide left on, the skin or hide shall be thoroughly washed and cleaned before any incision is made for the purpose of removing any part thereof or evisceration, except that where calves are slaughtered by the kosher method, the heads shall be removed from the carcasses, before washing of the carcasses. The skin shall be removed at the time of post-mortem inspection from any calf carcass infested with the larvae of the "oxwarble" fly (*Hypoderma lineata* and *Hypoderma bovis*), or external parasites, or affected with other pathological skin conditions.

§ 310.11 Cleaning of hog carcasses before incising.

All hair, scurf, dirt, hoofs and claws shall be removed from hog carcasses, and the carcasses shall be thoroughly washed and cleaned before any incision is made for inspection or evisceration.

§ 310.12 Sternum to be split; abdominal and thoracic viscera to be removed.

The sternum of each carcass shall be split and the abdominal and thoracic viscera shall be removed at the time of slaughter in order to allow proper inspection.

§ 310.13 Inflating carcasses or parts thereof; transferring caul or other fat.

(a) (1) Establishments shall not inflate carcasses or parts of carcasses with air, except as set forth in paragraph (a)(2) of this section.

(2) (i) Any establishment slaughtering livestock that wishes to inflate carcasses or parts thereof with air, using procedures other than the approved



methods listed shall submit a request for approval for experimental testing to the Administrator. Such a request shall include the purpose of the use of air, a detailed description of the procedure for injecting the air and evidence that the procedure can be performed in a sanitary manner.

(ii) The Administrator shall evaluate newly submitted procedures for the use of air. If the Administrator determines that any such procedure will likely result in wholesome, unadulterated meat product, then the Administrator shall approve experimental testing of the new procedure. In any situation where the Administrator finds a submitted procedure to be unlikely to result in wholesome, unadulterated meat product, the Administrator shall send written notification to the establishment of the denial of such approval. The establishment may re-submit for evaluation a testing procedure that has been denied, provided that modifications have been made to address the original reason for denial. The establishment also shall be afforded an opportunity to submit a written statement in response to the notification of denial. In those instances where there is a conflict of facts, a hearing, under applicable rules of practice, will be held to resolve the conflict.

(iii) Final approval of an acceptable new proposed method shall be effectuated by modifying, through rulemaking procedures, the Federal regulations to include the new method.

(iv) Uses for which approval is granted are:

(A) Compressed air injection of cattle feet to facilitate removal of hair from feet intended for human consumption;

(B) Compressed air injection under the skin of cattle heads to facilitate head skinning; \*

(C) Compressed air injection into the skull in conjunction with a captive bolt stunner to hold the animal still for dressing operations; or \*

The method of compressed air injection shall be a sanitary procedure that includes air filtration and injection needle disinfection. Air filtration shall consist of not less than two stages. An initial stage of filtration shall occur at or near the use point and shall consist of an aerosol or coalescing filter, capable of filtration to not more than 0.75 micron, for the removal of oil and water. A subsequent stage of filtration shall occur at or near the point of needle hose attachment to the air line and shall be a particulate filter, capable of filtration to not more than 0.3 micron. The filters shall be maintained by inspecting regularly to assure they are working properly, and cleaned or replaced when necessary. The injection needle shall be disinfected by placement in water that is not less than 180° F. for at least 10 seconds immediately prior to each injection.

(D) Compressed air injected into the abdominal cavity of swine to facilitate the skinning operation and to minimize the loss of body fat. \*

(b) Transferring the caul or other fat from a fat to a lean carcass is prohibited.

(Approved by the Office of Management and Budget under control number 0583-0015).

§ 310.14 Handling of bruised parts.

When only a portion of a carcass is to be condemned on account of slight bruises, either the bruised portion shall be removed immediately and disposed of in accordance with Part 314 of this subchapter, or the carcass shall be promptly placed in a retaining room and kept until chilled and the bruised portion shall then be removed and disposed of as provided in Part 314 of this subchapter.

§ 310.15 Disposition of thyroid glands and laryngeal muscle tissue.

(a) Livestock thyroid glands and laryngeal muscle tissue shall not be used for human food.

(b) Livestock thyroid glands and laryngeal muscle tissue may be distributed to pharmaceutical manufacturers for pharmaceutical use in accordance with § 314.9 or § 325.19(c) of this subchapter, if they are labeled in accordance with § 316.13(f) of this subchapter. Otherwise, they shall be disposed of at the official establishment in accordance with § 314.1 or § 314.3 of this subchapter.

§ 310.16 Disposition of lungs.

(a) Livestock lungs shall not be saved for use as human food.

(b) Lungs found to be affected with disease or pathology and lungs found to be adulterated with chemical or biological residue shall be condemned and identified as "U.S. Inspected and Condemned." Condemned lungs may not be saved for pet food or other nonhuman food purposes. They shall be maintained under inspectional control and disposed of in accordance with §§ 314.1 and 314.3 of this subchapter.

(c) Lungs not condemned under paragraph (b) of this section may be used in the preparation of pet food or for other nonhuman food purposes at the official establishment, provided they are handled in the manner prescribed in § 318.13 of this subchapter, or they may be distributed from the establishment in commerce, or otherwise, in accordance with the conditions prescribed in § 325.8 of this subchapter for nonhuman food purposes or they may be so distributed to pharmaceutical manufacturers for pharmaceutical use in accordance with §§ 314.9 and 325.19(b) of this subchapter, if they are labeled as "Inedible [SPECIES] Lungs--for Pharmaceutical Use Only." Otherwise, they shall be disposed of at the official establishment, in accordance with §§ 314.1 and 314.3 of this subchapter.

§310.17 Inspection of mammary glands.

(a) Lactating mammary glands and diseased mammary glands of cattle, sheep, swine, and goats shall be removed without opening the milk ducts or sinuses. If pus or other objectionable material is permitted to come in contact with carcass, the parts of the carcass thus contaminated shall be removed and condemned.



(b) Nonlactating cow udders may be saved for food purposes provided suitable facilities for handling and inspecting them are provided. Examination of udders by palpation shall be done by a Program employee. When necessary in the judgment of the Program employee for adequate inspection, the official establishment employees shall incise udders in sections no greater than 2 inches in thickness. All udders showing disease lesions shall be condemned by a Program employee. Each udder shall be properly identified with its respective carcass and kept separate and apart from other udders until its disposal has been accomplished in accordance with the provisions of Part 311 of this subchapter.

(c) Lactating mammary glands of cattle, sheep, swine, and goats shall not be saved for edible purposes.

(d) The udders from cows official designated as "Brucellosis reactors" or as "Mastitis elimination cows" shall be condemned.

§ 310.18 Contamination of carcasses, organs, or other parts.

(a) Carcasses, organs, and other parts shall be handled in a sanitary manner to prevent contamination with fecal material, urine, bile, hair, dirt, or foreign matter; however, if contamination occurs, it shall be promptly removed in a manner satisfactory to the inspector.

(b) Brains, cheek meat, and head trimmings from animals stunned by lead, sponge iron, or frangible bullets shall not be saved for use as human food but shall be handled as described in § 314.1 or § 314.3 of this subchapter.

§ 310.19 Inspection of kidneys.

An employee of the establishment shall open the kidney capsule and expose the kidneys of all livestock at the time of slaughter for the purpose of examination by a Program employee.

§ 310.20 Saving of blood from livestock as an edible product.

Blood may be saved for edible purposes at official establishments provided it is derived from livestock, the carcasses of which are inspected and passed, and the blood is collected, defibrinated, and handled in a manner so as not to render it adulterated under the Federal Meat Inspection Act and regulations issued pursuant thereto. The defibrination of blood intended for human food purposes shall not be done with the hands. Anticoagulants specified in § 318.7(c)(4) may be used in lieu of defibrination.

§ 310.21 Carcasses suspected of containing sulfa and antibiotic residues; sampling frequency; disposition of affected carcasses and parts.

(a) Calf carcasses from animals suspected of containing biological residues under § 309.16(d) of this subchapter shall, on post-mortem inspection, be handled in accordance with the provisions of this section.



(b) For purposes of this section, the following definitions shall apply:

(1) Calf. A calf of up to 3 weeks of age or up to 150 pounds.

(2) Certified calf. A calf that the producer and all other subsequent custodians of the calf certify in writing has not been treated with any animal drug while in his or her custody or has been treated with one or more drugs in accordance with FDA approved label directions while in his or her custody and has been withheld from slaughter for the period(s) of time specified by those label directions. \*

(3) Healthy carcass. A carcass that an inspector determines shows no lesions of disease or signs of disease treatment at post-mortem inspection.

(4) Producer. The owner of the calf at the time of its birth.

(5) Sick calf carcass. A calf carcass that an inspector on post-mortem inspection determines has either signs of disease treatment or lesions of disease or was from an animal identified as sick on ante-mortem.

(6) Sign of treatment. Sign of treatment of a disease is indicated by leakage around jugular veins, subcutaneous, intramuscular or intraperitoneal injection lesions, or discoloration from particles or oral treatment in any part of the digestive tract.

(7) Veterinary medical officer. An inspector of the Program that has obtained a Doctor of Veterinary Medicine degree which is recognized by the Program.

(c) Selection of carcasses for testing. The inspector shall perform a swab bioassay test<sup>1/</sup> on:

(1) Any carcass from a calf tagged as "U.S. Suspect" at the time of ante-mortem inspection, except that calves whose carcasses are condemned for pathology shall not be tested for drug residues.

(2) Any carcass which he/she finds has either lesions of disease which is not condemned because of these lesions or a sign of treatment of disease at the time of post-mortem inspection,

(3) Any carcass of a calf from a producer whose calf or calves have previously been condemned for residues as prescribed in paragraph (e), and

(4) Carcasses from healthy-appearing certified and noncertified calves, as determined by the veterinary medical officer during ante-mortem inspection, will be selected for testing as set forth below:

<u>Testing level</u>	<u>Sampling Rate</u> (percent of estimated day's slaughter)	
	<u>Certified</u>	<u>Noncertified</u>
A	100	100
B	50	50
C	20	30
(START) D	5	10
E	2	5
F	1	2

<sup>1/</sup> The procedures for performing the swab bioassay test are set forth in a self instructional guide titled "Performing the CAST." A copy of this guide may be obtained, without charge, by contacting the Meat and Poultry Inspection Operations, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, DC 20250.

(d) Testing of carcasses:

(1) The inspector shall test all carcasses as prescribed in paragraph (c).

(2) Upon initiation of this program at an establishment, the inspector shall begin the testing rate for carcasses from healthy-appearing certified and noncertified calves at Level D as prescribed in paragraph (c)(4). The inspector shall increase the testing rate to the next higher level the following business day when three carcasses in 100 or less consecutively tested show a positive test result for a drug residue. The inspector shall decrease it to the next lower level when no more than two calves show a positive test result for a drug residue in either 500 calves consecutively tested or all calves tested over a 60 working day period.

(3) Test results shall be determined by the veterinary medical officer.

(4) The establishment may designate one or more of its employees to aid the inspector in performing the swab bioassay test under the supervision of the veterinary medical officer who shall interpret the results, maintain animal identification with the test unit, and ensure integrity of the testing program.

(5) All carcasses and parts thereof from calves selected for testing shall be retained until all test results are complete.

(6) The veterinary medical officer shall condemn all carcasses and parts thereof for which there are positive test results and release for human consumption all carcasses and parts thereof for which there are negative test results.

(7) If there is a positive test result, subsequent calves from the producer of the calf shall be tested in accordance with paragraph (e) of this section. These test results will not be included in computations to determine an establishment's compliance record.

(8) The veterinary medical officer may reduce inspection line rates when, in his/her judgment, the prescribed testing cannot be adequately performed within the time available because the establishment's compliance history dictates a need for extensive testing.

(e) Calves from producers with a previous residue condemnation. The inspector shall perform a swab bioassay test on all carcasses of all calves in the group. The veterinary medical officer shall determine the test results and shall condemn any carcass and parts thereof for which there is a positive test result and pass for human consumption any such carcass and parts thereof for which there is a negative test result. All subsequent calves from the same producer which has previously sold or delivered to official establishments any carcass that was condemned because of drug residues must be tested according to this paragraph until five consecutive animals test completely free of animal drug residues.

(f) If the owner or operator of an official establishment disagrees with the veterinary medical officer's disposition of carcasses and parts thereof, the owner or operator may appeal as provided in section 306.5 of this chapter.

§ 310.23 Identification of carcasses and parts of swine.

(a) The identification of the carcasses and parts of swine identified in accordance with Part 71 of this title shall be made available to the inspector upon the inspector's request throughout post-mortem inspection.

\* (b) If the establishment fails to provide required swine identification,  
\* the inspector shall order the retention of swine carcasses at the establishment  
\* until the completion of tests to confirm that the carcasses are not  
\* adulterated.

#### PART 311-DISPOSAL OF DISEASED OR OTHERWISE ADULTERATED CARCASSES AND PARTS

AUTHORITY: The provisions of this Part 311 issued under sec. 21, Federal Meat Inspection Act, as amended by the Wholesome Meat Act (21 U.S.C. Supp., sec. 601 et seq.), and Public Law 91-342; Talmadge-Aiken Act of Sept. 28, 1962, (7 U.S.C. 450); Act of July 24, 1919, (7 U.S.C. 394); subsection 21(b), Federal Water Pollution Control Act, as amended by Public Law 91-224 and by other laws.

##### § 311.1 Disposal of diseased or otherwise adulterated carcasses and parts; general.

(a) The carcasses or parts of carcasses of all animals slaughtered at an official establishment and found at the time of slaughter or at any subsequent inspection to be affected with any of the diseases or conditions named in this part shall be disposed of according to the section pertaining to the disease or condition: Provided, That no product shall be passed for human food under any such section unless it is found to be otherwise not adulterated. Products passed for cooking or refrigeration under this part must be so handled at the official establishment where they are initially prepared unless they are moved to another official establishment for such handling or in the case of products passed for refrigeration are moved for such refrigeration to a freezing facility approved by the Administrator in specific cases: Provided, That when so moved the products are shipped in containers sealed in accordance with § 318.10(c) of this subchapter or in a sealed means of conveyance as provided in § 325.7 of this subchapter. Owing to the fact that it is impracticable to formulate rules covering every case and to designate at just what stage a disease process or a condition results in adulteration of a product, the decision as to the disposal of all carcasses, organs, or other parts not specifically covered in this part shall be left to the veterinary medical officer. The veterinary medical officer shall exercise his judgement regarding the disposition of all carcasses or parts of carcasses under this part in a manner which will insure that only wholesome, unadulterated product is passed for human food.

(b) In cases of doubt as to a condition, a disease, or the cause of a condition, or to confirm a diagnosis, representative specimens of the affected tissues, properly prepared and packaged, shall be sent for examination to one of the laboratories of the Biological Control Section of the Program.



§ 311.2 Tuberculosis.

The following principles shall apply to the disposition of carcasses of livestock based on the difference in the pathogenesis of tuberculosis in swine, cattle, sheep, goats, and equines.

(a) Carcasses condemned. The entire carcass of swine, cattle, sheep, goats, and equines shall be condemned if any of the following conditions occur:

(1) When the lesions of tuberculosis are generalized (tuberculosis is considered to be generalized when the lesions are distributed in a manner made possible only by entry of the bacilli into the systemic circulation);

(2) When on ante-mortem inspection the animal is observed to have a fever found to be associated with an active tuberculosis lesion on post-mortem inspection;

(3) When there is an associated cachexia;

(4) When a tuberculosis lesion is found in any muscle or intermuscular tissue, or bone, or joint, or abdominal organ (excluding the gastrointestinal tract) or in any lymph node as a result of draining a muscle, bone, joint, or abdominal organ (excluding the gastrointestinal tract);

(5) When the lesions are extensive in tissues of either the thoracic or the abdominal cavity;

(6) When the lesions are multiple, acute, and actively progressive; or

(7) When the character or extent of the lesions otherwise is not indicative of a localized condition.

(b) Organs or other parts condemned. An organ or other part of a swine, cattle, sheep, goat, or equine carcass affected by localized tuberculosis shall be condemned when it contains lesions of tuberculosis or when the corresponding lymph node contains lesions of tuberculosis.

(c) Carcasses of cattle passed without restriction for human food. Carcasses of cattle may be passed without restriction for human food only when the carcass of an animal not identified as a reactor to a tuberculin test

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(§ 311.2(c) continued)

administered by an Animal and Plant Health Inspection Service, State, or accredited veterinarian<sup>1</sup> is found free of tuberculosis lesions during post-mortem inspection.

(d) Portions of carcasses and carcasses of cattle passed for cooking.

(1) When a cattle carcass reveals a tuberculosis lesion or lesions not so severe or so numerous as the lesions described in paragraph (a) of this section, the unaffected portion of the carcass may be passed for cooking in accordance with Part 315 of this chapter; if the character and extent of the lesions indicate a localized condition, and if the lesions are calcified or encapsulated, and provided the affected organ or other part is condemned.

(2) When the carcass of a cattle identified as a reactor to a tuberculin test administered by an Animal and Plant Health Inspection Service, State, or accredited veterinarian is found free of lesions of tuberculosis, the carcass may be passed for cooking in accordance with Part 315 of this chapter.

(e) Portions of carcasses and carcasses of swine passed without restriction for human food. Swine carcasses found free of tuberculosis lesions during post-mortem inspection may be passed for human food without restriction. When tuberculosis lesions in any swine carcass are localized and confined to one primary seat of infection, such as the cervical lymph nodes, the mesenteric lymph nodes, or the mediastinal lymph nodes, the unaffected portion of the carcass may be passed for human food without restriction after the affected organ or other part is condemned.

(f) Portions of carcasses of swine passed for cooking. When the carcass of any swine reveals lesions more severe or more numerous than those described in paragraph (e) of this section, but not so severe or so numerous as the lesions described in paragraph (a) of this section, the unaffected portions of such carcass may be passed for cooking in accordance with Part 315 of this chapter; if the character and extent of the lesions indicate a localized condition, and if the lesions are calcified or encapsulated, and provided the affected organ or other part is condemned.

(g) Carcasses of sheep, goats, and equines passed without restriction for human food. Carcasses of sheep, goats, and equines may be passed without restriction for human food only if found free of tuberculosis lesions during post-mortem inspection.

(h) Portions of carcasses of sheep, goats, and equines passed for cooking. If a carcass of any sheep, goat, or equine reveals a tuberculosis lesion or lesions that are not so severe or so numerous as the lesions described in paragraph (a) of this section, the unaffected portion of the carcass may be passed for cooking in accordance with Part 315 of this chapter; if the character and extent of the lesions indicate a localized condition, and if the lesions are calcified or encapsulated, and provided the affected organ or other part is condemned.

### § 311.3 Hog cholera.

(a) The carcasses of all hogs affected with hog cholera shall be condemned.

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<sup>1</sup> Such testing is conducted in the tuberculosis eradication program of the Animal and Plant Health Inspection Service, U.S. Department of Agriculture.

(§ 311.3 continued)

(b) Inconclusive but suspicious symptoms of hog cholera observed during the ante-mortem inspection of a U.S. suspect shall be duly considered in connection with post-mortem findings and when the carcass of such a suspect shows lesions in the kidneys and the lymph nodes which resemble lesions of hog cholera, they shall be regarded as those of hog cholera and the carcass shall be condemned.

(c) When lesions resembling those of hog cholera occur in kidneys and lymph nodes of carcasses of hogs which appeared normal on ante-mortem inspection, further inspection of such carcasses shall be made for corroborative lesions. If on such further inspection, characteristic lesions of hog cholera are found in some organ or tissue in addition to those in the kidneys or in the lymph nodes or in both, then all lesions shall be regarded as those of hog cholera and the carcass shall be condemned. Immediate notification shall be given by the inspector to the official in the Veterinary Services unit of the Animal and Plant Health Inspection Service who has responsibility for control of swine diseases in the State where the swine are located.

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#### § 311.5 Swine erysipelas.

Carcasses affected with swine erysipelas which is acute or generalized, or which show systemic change, shall be condemned.

#### § 311.6 Diamond-skin disease.

Carcasses of hogs affected with diamond-skin disease when localized and not associated with systemic change may be passed for human food after removal and condemnation of the affected parts, provided such carcasses are otherwise healthy.

#### § 311.7 Arthritis.

(a) Carcasses affected with arthritis which is localized and not associated with systemic change may be passed for human food after removal and condemnation of all affected parts. Affected joints with corresponding lymph nodes shall be removed and condemned. In order to avoid contamination of the meat which is passed, a joint capsule shall not be opened until after the affected joint is removed.

(b) Carcasses affected with arthritis shall be condemned when there is evidence of system involvement.

#### § 311.8 Cattle carcasses affected with anasarca or generalized edema.

(a) Carcasses of cattle found on post-mortem inspection to be affected with anasarca in advanced stages and characterized by an extensive or well-marked generalized edema shall be condemned.

(b) Carcasses of cattle, including their detached organs and other parts, found on post-mortem inspection to be affected with anasarca to a lesser extent than as described in paragraph (a) of this section may be passed for human food after removal and condemnation of the affected tissues, provided the lesion is localized.

§ 311.9 Actinomycosis and actinobacillosis.

(a) The definition of generalization as outlined for tuberculosis in § 311.2(a) shall apply for actinomycosis and actinobacillosis, and carcasses of livestock with generalized lesions of either such disease shall be condemned.

(b) Carcasses of livestock in a well-nourished condition showing uncomplicated localized lesions of actinomycosis or actinobacillosis may be passed for human food after the infected organs or other infected parts have been removed and condemned, except as provided in paragraphs (c) and (d) of this section.

(c) Heads affected with actinomycosis or actinobacillosis, including the tongue, shall be condemned, except that when the disease of the jaw is slight, strictly localized, and without suppuration, fistulous tracts, or lymph node involvement, the tongue, if free from disease, may be passed, or, when the disease is slight and confined to the lymph nodes, the head including the tongue, may be passed for human food after the affected nodes have been removed and condemned.

(d) When the disease is slight and confined to the tongue, with or without involvement of the corresponding lymph nodes, the head may be passed for human food after removal and condemnation of the tongue and corresponding lymph nodes.

§ 311.10 Anaplasmosis, anthrax, babesiosis, bacillary hemoglobinuria in cattle, blackleg, bluetongue in sheep, hemorrhagic septicemia, icterohematuria in sheep, infectious bovine rhinotracheitis, leptospirosis, malignant epizootic catarrh, strangles, purpura hemorrhagica, azoturia, infectious equine encephalomyelitis, toxic encephalomyelitis (forage poisoning), infectious anemia (swamp fever), dourine, acute influenza, generalized osteoporosis, glanders (farcy), acute inflammatory lameness, extensive fistula, and unhealed vaccine lesions.

(a) Carcasses of livestock affected with or showing lesions of any of the following named diseases or conditions shall be condemned:

- (1) Anthrax.
- (2) Blackleg.
- (3) Unhealed vaccine lesions (vaccinia).
- (4) Strangles.
- (5) Purpura hemorrhagica.
- (6) Azoturia.
- (7) Infectious equine encephalomyelitis.
- (8) Toxic encephalomyelitis (forage poisoning).
- (9) Infectious anemia (swamp fever).



- (10) Dourine.
- (11) Acute influenza.
- (12) Generalized osteoporosis.
- (13) Glanders (farcy).
- (14) Acute inflammatory lameness.
- (15) Extensive fistula.

(b) Carcasses of livestock affected with or showing lesions of any of the following named diseases or conditions shall be condemned, except when recovery has occurred to the extent that only localized lesions persist, in which case the carcass may be passed for human food after removal and condemnation of the affected organs or other parts:

- (1) Anaplasmosis.
- (2) Bacillary hemoglobinuria in cattle.
- (3) Babesiosis (piroplasmosis).
- (4) Bluetongue.
- (5) Hemorrhagic septicemia.
- (6) Icterohematuria in sheep.
- (7) Infectious bovine rhinotracheitis.
- (8) Leptospirosis.
- (9) Malignant epizootic catarrh.

#### § 311.11 Neoplasms.

(a) An individual organ or other part of a carcass affected with a neoplasm shall be condemned. If there is evidence of metastasis or that the general condition of the animal has been adversely affected by the size, position, or nature of the neoplasm, the entire carcass shall be condemned.

(b) Carcasses affected with malignant lymphoma shall be condemned.

#### § 311.12 Epithelioma of the eye.

(a) Carcasses of animals affected with epithelioma of the eye, or the orbital region shall be condemned in their entirety if one of the following three conditions exists:

(1) The affection has involved the osseous structures of the head with extensive infection, suppuration, and necrosis;

(2) There is metastasis from the eye, or the orbital region, to any lymph node including the parotid lymph node, internal organs, muscles, skeleton, or other structures, regardless of the extent of the primary tumor; or

(3) The affection, regardless of extent, is associated with cachexia or evidence of absorption or secondary changes.

(b) Carcasses of animals affected with epithelioma of the eye, or the orbital region, to a lesser extent than as described in paragraph (a) of this section may be passed for human food after removal and condemnation of the head, including the tongue, provided the carcass is otherwise normal.

#### § 311.13 Pigmentary conditions; Melanosis, Xanthosis, Ochronosis, etc.

(a) Except as provided in § 311.19, carcasses of livestock showing generalized pigmentary deposits shall be condemned.

(b) The affected parts of carcasses showing localized pigmentary deposits of such character as to be unwholesome or otherwise adulterated shall be removed and condemned.

§ 311.14 Abrasions, bruises, abscesses, pus, etc.

All slight, well-limited abrasions on the tongue and inner surface of the lips and mouth, when without lymph node involvement, shall be carefully excised, leaving only sound, normal tissue, which may be passed for human food. Any organ or other part of a carcass which is badly bruised or which is affected by an abscess, or a suppurating sore shall be condemned; and when the lesions are of such character or extent as to affect the whole carcass, the whole carcass shall be condemned. Portions of carcasses which are contaminated by pus or other diseased material shall be condemned.

§ 311.15 Brucellosis.

Carcasses affected with localized lesions of brucellosis may be passed for human food after the affected parts are removed and condemned.

§ 311.16 Carcasses so infected that consumption of the meat may cause food poisoning.

(a) All carcasses of animals so infected that consumption of the products thereof may give rise to food poisoning shall be condemned. This includes all carcasses showing signs of:

(1) Acute inflammation of the lungs, pleura, pericardium, peritoneum, or meninges.

(2) Septicemia or pyemia, whether puerperal, traumatic, or without any evident cause.

(3) Gangrenous or severe hemorrhagic enteritis or gastritis.

(4) Acute diffuse metritis or mammitis.

(5) Phlebitis of the umbilical veins.

(6) Septic or purulent traumatic pericarditis.

(7) Any acute inflammation, abscess, or suppurating sore, if associated with acute nephritis, fatty and degenerated liver, swollen soft spleen, marked pulmonary hyperemia, general swelling of lymph nodes, diffuse redness of the skin, cachexia, icteric discoloration of the carcass or similar condition, either singly or in combination.

(8) Salmonellosis.

(b) Implements contaminated by contact with carcasses affected with any of the disease conditions mentioned in this section shall be thoroughly cleaned and sanitized as prescribed in Part 308 of this subchapter. The equipment used in the dressing of such carcasses, such as viscera trucks or inspection tables, shall be sanitized with hot water having a minimum temperature of 180° F. Carcasses or parts of carcasses contaminated by contact with such diseased carcasses shall be condemned unless all contaminated tissues are removed within 2 hours.

§ 311.17 Necrobacillosis, pyemia, and septicemia.

From the standpoint of meat inspection, necrobacillosis may be regarded as a local infection at the beginning, and carcasses in which the lesions are localized may be passed for human food if in a good state of nutrition, after those portions affected with necrotic lesions are removed and condemned. However, when emaciation, cloudy swelling of the parenchymatous tissue of organs or enlargement of the lymph nodes is associated with the infection, it is evident that the disease has progressed beyond the condition of localization to a state of toxemia, and the entire carcass shall therefore be condemned as both unwholesome and noxious. Pyemia or septicemia may intervene as a complication of the local necrosis, and when present the carcass shall be condemned in accordance with § 311.16.

§ 311.18 Caseous lymphadenitis.

(a) A thin carcass showing well-marked lesions in the viscera and the skeletal lymph nodes, or a thin carcass showing extensive lesions in any part shall be condemned.

(b) A thin carcass showing well-marked lesions in the viscera with only slight lesions elsewhere or showing well-marked lesions in the skeletal lymph nodes with only slight lesions elsewhere may be passed for cooking.

(c) A thin carcass showing only slight lesions in the skeletal lymph nodes and in the viscera may be passed for human food without restriction.

(d) A well-nourished carcass showing well-marked lesions in the viscera and with only slight lesions elsewhere or showing well-marked lesions confined to the skeletal lymph nodes with only slight lesions elsewhere may be passed for human food without restriction.

(e) A well-nourished carcass showing well-marked lesions in the viscera and the skeletal lymph nodes may be passed for cooking; but where the lesions in a well-nourished carcass are both numerous and extensive, it shall be condemned.

(f) All affected organs and nodes of carcasses passed for human food without restriction or passed for cooking shall be removed and condemned.

(g) As used in this section, the term "thin" does not apply to a carcass which is anemic or emaciated; and the term "lesions" refers to lesions of caseous lymphadenitis.

§ 311.19 Icterus.

Carcasses showing any degree of icterus shall be condemned. Yellow fat conditions caused by nutritional factors or characteristic of certain breeds of livestock and yellow fat sometimes seen in sheep shall not be confused with icterus. Such carcasses should be passed for human food, if otherwise normal.

§ 311.20 Sexual odor of swine.

(a) Carcasses of swine which give off a pronounced sexual odor shall be condemned.



(b) The meat of swine carcasses which give off a sexual odor less than pronounced may be passed for use in comminuted cooked meat food product or for rendering. Otherwise it shall be condemned.

§ 311.21 Mange or scab.

Carcasses of livestock affected with mange or scab in advanced stages, showing cachexia or extensive inflammation of the flesh, shall be condemned. When the disease is slight, the carcass may be passed after removal of the affected portion.

§ 311.22 Hogs affected with urticaria, tinea tonsurans, demodex folliculorum, or erythema.

Carcasses of hogs affected with urticaria (nettle rash), tinea tonsurans, demodex folliculorum, or erythema may be passed for human food after detaching and condemning the affected skin, if the carcass is otherwise not adulterated.

§ 311.23 Tapeworm cysts (cysticercus bovis) in cattle.

(a) Except as provided in paragraph (b) of this section, carcasses of cattle affected with lesions of cysticercus bovis shall be disposed of as follows:

(1) Carcasses of cattle displaying lesions of cysticercus bovis shall be condemned if the infestation is extensive or if the musculature is edematous or discolored. Carcasses shall be considered extensively infested if in addition to finding lesions in at least two of the usual inspection sites, namely the heart, diaphragm and its pillars, muscles of mastication, esophagus, tongue, and musculature exposed during normal dressing operations, they are found in at least two of the sites exposed by (i) an incision made into each round exposing the musculature in cross section, and (ii) a transverse incision into each forelimb commencing 2 or 3 inches above the point of the olecranon and extending to the humerus.

(2) Carcasses of cattle showing one or more tapeworm lesions of cysticercus bovis but not so extensive as indicated in subparagraph (1) of this paragraph as determined by a careful examination, including examination of, but not limited to, the heart, diaphragm and its pillars, muscles of mastication, esophagus, tongue, and musculature exposed during normal dressing operations, may be passed for human food after removal and condemnation of the lesions with surrounding tissues: Provided, That the carcasses appropriately identified by retained tags, are held in cold storage under positive control of a Program inspector at a temperature not higher than 15° F. continuously for a period of not less than 10 days, or in the case of boned meat derived from such carcasses, the meat, when in boxes, tierces, or other containers, appropriately identified by retained tags, is held under positive control of a Program inspector at a temperature of not higher than 15° F. continuously for a period of not less than 20 days. As an alternative to retention in cold storage as provided in this subparagraph, such carcasses and meat may be heated throughout to a temperature of at least 140° F. under positive control of a Program inspector.



(b) Edible viscera and offal shall be disposed of in the same manner as the rest of the carcass from which they were derived unless any lesion of *Cysticercus bovis* is found in these byproducts, in which case they shall be condemned.

§ 311.24 Hogs affected with tapeworm cysts.

Carcasses of hogs affected with tapeworm cysts (*Cysticercus cellulosae*) may be passed for cooking, unless the infestation is excessive, in which case the carcass shall be condemned.

§ 311.25 Parasites not transmissible to man; tapeworm cysts in sheep; hydatid cysts; flukes; gid bladder worms.

(a) In the disposal of carcasses, edible organs, and other parts of carcasses showing evidence of infestation with parasites not transmissible to man, the following general rules shall govern except as otherwise provided in this section: If the lesions are localized in such manner and are of such character that the parasites and the lesions caused by them can be completely removed, the nonaffected portion of the carcass, organ, or other part of the carcass may be passed for human food after the removal and condemnation of the affected portions. If an organ or other part of a carcass shows numerous lesions caused by parasites, or if the character of the infestation is such that complete extirpation of the parasitic infestation or invasion renders the part in any way unfit for human food, the affected part shall be condemned. If parasites are found to be distributed in a carcass in such a manner or to be of such character that their removal and the removal of the lesions caused by them is impracticable, no part of the carcass shall be passed for human food. If the infestation is excessive, the carcass shall be condemned. If the infestation is moderate, the carcass may be passed for cooking, but in case such carcass is not cooked as required by Part 315 of this subchapter, it shall be condemned.

(b) In the case of sheep carcasses affected with tapeworm cysts (*Cysticercus ovis*, so-called sheep measles, not transmissible to man), such carcasses may be passed for human food after the removal and condemnation of the affected portions: Provided, however, That if, upon the final inspection of sheep carcasses retained on account of measles, the total number of cysts found embedded in muscular tissue, or in immediate relation with muscular tissue, excluding the heart, exceeds five, the entire carcass shall be condemned, or such carcass shall be heated throughout to a temperature of at least 140° F. after removal and condemnation of all affected portions.

(c) Carcasses found infested with gid bladder worms (*Coenurus cerebralis*, *Multiceps multiceps*) may be passed for human food after condemnation of the affected organ (brain or spinal cord).

(d) Organs or other parts of carcasses infested with hydatid cysts (*Echinococcus*) shall be condemned.

(e) Livers infested with flukes or fringed tapeworms shall be condemned.

§ 311.26 Emaciation.

Carcasses of livestock too emaciated to produce wholesome meat, and carcasses

which show a serous infiltration of muscle tissues, or a serous or mucoid degeneration of the fatty tissue, shall be condemned. A gelatinous change of the fat of the heart and kidneys of well-nourished carcasses and mere leanness shall not be classed as emaciation.

§ 311.27 Injured animals slaughtered at unusual hours.

When it is necessary for humane reasons to slaughter an injured animal at night or on Sunday or a holiday when the inspector cannot be obtained, the carcass and all parts shall be kept for inspection, with the head and all viscera except the stomach, bladder, and intestines held by the natural attachments. If all parts are not so kept for inspection, the carcass shall be condemned. If, on inspection of a carcass slaughtered in the absence of an inspector, any lesion or other evidence is found indicating that the animal was sick or diseased, or affected with any other condition requiring condemnation of the animal on ante-mortem inspection, or if there is lacking evidence of the condition which rendered emergency slaughter necessary, the carcass shall be condemned.

§ 311.28 Carcasses of young calves, pigs, kids, lambs, and foals.

Carcasses of young calves, pigs, kids, lambs, and foals are unwholesome and shall be condemned if (a) the meat has the appearance of being water-soaked, is loose, flabby, tears easily, and can be perforated with the fingers; or (b) its color is grayish-red; or (c) good muscular development as a whole is lacking, especially noticeable on the upper shank of the leg, where small amounts of serous infiltrates or small edematous patches are sometimes present between the muscles; or (d) the tissue which later develops as the fat capsule of the kidneys is edematous, dirty yellow, or grayish-red, tough, and intermixed with islands of fat.

§ 311.29 Unborn and stillborn animals.

All unborn and stillborn animals shall be condemned and no hide or skin thereof shall be removed from the carcass within a room in which edible products are handled.

§ 311.30 Livestock suffocated and hogs scalded alive.

All livestock which have been suffocated in any way and hogs which have entered the scalding vat alive shall be condemned.

§ 311.31 Livers affected with carotenosis; livers designated as "telangiectatic," "sawdust," or "spotted."

(a) Livers affected with carotenosis shall be condemned.

(b) Cattle livers and calf livers showing the conditions sometimes designated as "telangiectatic," "sawdust," or "spotted" shall be disposed of as follows:

(1) When any or all of the conditions are slight in the organ, the whole organ shall be passed for human food without restriction.

(2) When any or all of the conditions are more severe than slight and involve less than one-half of the organ, while in the remainder of the organ the conditions are slight or nonexistent, the remainder shall be passed for human food without restriction and the other portion shall be condemned.

(3) When any or all of the conditions are more severe than slight and involve one-half or more of the organ, the whole organ shall be condemned.

(4) The divisions of an organ into two parts as contemplated in this paragraph for disposition, shall be accomplished by one cut through the organ. This, of course, does not prohibit incisions which are necessary for inspection.

(c) "Telangiectatic," "sawdust," or "spotted" livers and parts of livers which are condemned for human food may be shipped from an official establishment for purposes other than human food in accordance with § 314.10 of this subchapter.

#### § 311.32 Vesicular diseases.

(a) Any carcass affected with vesicular disease shall be condemned if the condition is acute and if the extent of the condition is such that it affects the entire carcass or there is evidence of absorption or secondary change.

(b) Any carcass affected with vesicular disease to a lesser extent than as described in paragraph (a) of this section may be passed for human food after removal and condemnation of the affected parts, if the carcass is otherwise healthy.

#### § 311.33 Listeriosis.

Carcasses of livestock identified as U.S. Suspects because of a history of listeriosis shall be passed for human food after condemnation of the head if the carcass is otherwise normal.

#### § 311.34 Anemia.

Carcasses of livestock too anemic to produce wholesome meat shall be condemned.

#### § 311.35 Muscular inflammation, degeneration, or infiltration.

(a) If muscular lesions are found to be distributed in such a manner or to be of such character that removal is impractical, the carcass shall be condemned.

(b) If muscular lesions are found to be distributed in such a manner or to be of such character that removal is practical, the following rules shall govern the disposal of the carcasses, edible organs, and other parts of carcasses showing such muscular lesions. If the lesions are localized in such a manner and are of such a character that the affected tissues can be removed, the nonaffected parts of the carcass may be passed for human food after the removal and condemnation of the affected portion. If a part of the carcass shows numerous lesions, or if the character of the lesion is such that complete extirpation is difficult and uncertainly accomplished, or if the lesion renders the part in any way unfit for human food, the part shall be condemned.



(§311.35 continued)

(c) If the lesions are slight or of such character as to be insignificant from a standpoint of wholesomeness, the carcass or parts may be passed for use in the manufacture of comminuted cooked product, or after removal and condemnation of the visible affected portions.

§ 311.36 Coccidioidal granuloma.

(a) Carcasses which are affected with generalized coccidioidal granuloma or which show systemic changes because of such disease shall be condemned.

(b) Carcass affected with localized lesions of this disease may be passed for human food after the affected parts are removed and condemned.

§ 311.37 Odors, foreign and urine.

(a) Carcasses which give off a pronounced odor of medicinal, chemical, or other foreign substance shall be condemned.

(b) Carcasses which give off a pronounced urine odor shall be condemned.

(c) Carcasses, organs, or parts affected by odor to a lesser degree than as described in paragraphs (a) and (b) of this section and in which the odor can be removed by trimming or chilling may be passed for human food, after removal of affected parts or dissipation of the condition.

§ 311.38 Meat and meat byproducts from livestock which have been exposed to radiation.

Meat and meat byproducts from livestock, which have been administered radioactive material shall be condemned unless the use of the radiation was in conformity with a regulation or exemption in effect pursuant to section 409 of the Federal Food, Drug, and Cosmetic Act.

§ 311.39 Biological residues.

Carcasses, organs, or other parts of carcasses of livestock shall be condemned if it is determined that they are adulterated because of the presence of any biological residues.

PART 312-OFFICIAL MARKS, DEVICES AND CERTIFICATES

\* AUTHORITY: 34 Stat. 1260, 79 Stat. 903, as amended, 81 Stat. 584, \*  
\* 84 Stat. 91, 438; 21 U.S.C. 71 et seq., 601 et seq. \*

§ 312.1 General.

The marks, devices, and certificates prescribed or referenced in this part shall be official marks, devices, and certificates for purposes of the Act, and shall be used in accordance with the provisions of this part and the regulations cited therein.



§ 312.2 Official marks and devices to identify inspected and passed products of cattle, sheep, swine, or goats.

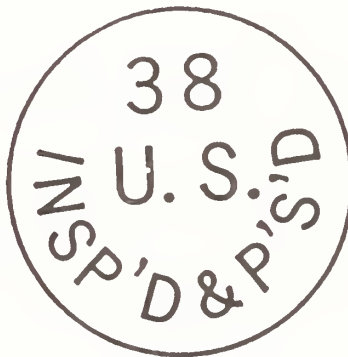
(a) The official inspection legend required by Part 316 of this subchapter to be applied to inspected and passed carcasses and parts of carcasses of cattle, sheep, swine and goats, meat food products in animal casings, and other products as approved by the Administrator, shall be in the appropriate form as hereinafter specified:<sup>1</sup>



For application to sheep carcasses, the loins and ribs of pork, beef tails, and the smaller varieties of sausage and meat food products in animal casings.



For application to calf and goat carcasses and on the larger varieties of sausage and meat food products in animal casings.



For application to beef and hog carcasses primal parts and cuts therefrom, beef livers, beef tongues, beef hearts, and smoked meats not in casings.

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<sup>1</sup> The number "38" is given as an example only. The establishment number of the official establishment where the product is prepared shall be used in lieu thereof.

(§ 312.2(a) continued)

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\*



For application to burlap, muslin, cheesecloth, heavy paper, or other acceptable material that encloses carcasses or parts of carcasses.

(b) (1) The official inspection legend required by Part 317 of this subchapter to be shown on all labels for inspected and passed products of cattle, sheep, swine, and goats shall be in the following form except that it need not be of the size illustrated, provided that it is a sufficient size and of such color as to be conspicuously displayed and readily legible and the same proportions of letter size and boldness are maintained as illustrated:



(2) This official mark shall be applied by mechanical means and shall not be applied by a hand stamp.

(3) The official inspection legend described in subparagraph (1) of this paragraph may also be used for purposes of Part 316 of this subchapter on shipping containers, band labels, artificial casings, and other articles with the approval of the Administrator.

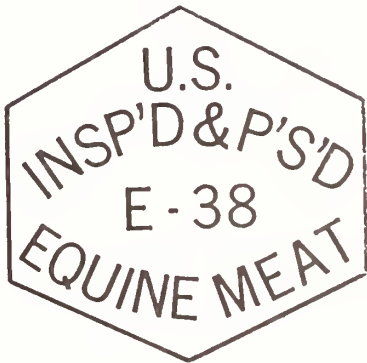
(c) Any brand, stamp, label, or other device approved by the Administrator and bearing any official mark prescribed in paragraph (a) or (b) of this section shall be an official device for purposes of the Act.

§ 312.3 Official marks and devices to identify inspected and passed equine products.

(a) The official inspection legend required by § 316.12 or § 317.2 of this subchapter to identify inspected and passed horse carcasses and parts of carcasses, or horse meat food products shall be in the appropriate form as hereinafter specified:<sup>1</sup>



(b) The official inspection legend required by § 316.12 or § 317.2 of this subchapter to identify inspected and passed mule and other (nonhorse) equine carcasses and parts of carcasses, or equine meat food products shall be in whichever of the following form, is appropriate:<sup>1</sup>



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<sup>1</sup> The number "38" is given as an example only. The establishment number of the official establishment where the product is prepared shall be used in lieu thereof.

(§ 312.3 continued)

(c) Any brand, stamp, label, or other device approved by the Administrator and bearing any official mark prescribed in paragraph (a) or (b) of this section shall be an official device for purposes of the Act.

§ 312.4 Official ante-mortem inspection marks and devices.

The official marks and devices used in connection with ante-mortem inspection are those prescribed in § 309.18 of this subchapter.

§ 312.5 Official seals for transportation of products.

\* The official mark for use in sealing railroad cars or other means of conveyance as prescribed in Part 325 of this subchapter shall be the inscription and a serial number as hereinafter shown<sup>1</sup> and any seal approved by the Administrator for applying such mark shall be an official device for purposes of the Act. This seal shall be attached to the means of conveyance only by a Program employee and he shall also affix thereto a "Warning Tag" (Form MP 408-3). \*



\* \* \*

§ 312.6 Official marks and devices in connection with post-mortem inspection and identification of adulterated products and insanitary equipment and facilities.

(a) The official marks required by Parts 308 and 310 of this subchapter for use in post-mortem inspection and identification of adulterated products and insanitary equipment and facilities are:

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<sup>1</sup> The number "2135202" is given as an example only. The serial number of the specific seal will be shown in lieu thereof.



(§ 312.6(a) continued)

(1) The tag (Form MP 427) which is used to retain carcasses and parts of carcasses in the slaughter department; it is black and white, and bears the legend "U.S. Retained."

(2) The "U.S. Retained" mark which is applied to products and articles as prescribed in Part 310 of this subchapter by means of a paper tag (Form MP 35) bearing the legend "U.S. Retained."

(3) The "U.S. Rejected" mark which is used to identify insanitary buildings, rooms, or equipment as prescribed in Part 308 of this subchapter and is applied by means of a paper tag (Form MP 35) bearing the legend "U.S. Rejected."

(4) The "U.S. Passed for Cooking" mark is applied on products passed for cooking as prescribed in Part 310 of this subchapter by means of a brand and is in the following form:

U.S. PASSED  
FOR COOKING

(5) The "U.S. Inspected and Condemned" mark shall be applied to products condemned as prescribed in Part 310 by means of a brand and is in the following form:

U.S. INSP'D AND  
CONDEMNED

(b) The U.S. Retained and U.S. Rejected tags, and all other brands, stamps, labels, and other devices approved by the Administrator and bearing any official mark prescribed in paragraph (a) of this section, shall be official devices for purposes of the Act.

§ 312.7 [RESERVED]

\* \* \*

§ 312.8 Official export inspection marks, devices, and certificates.

(a) The official export meat inspection mark required by Part 322 of this subchapter shall be in the following form as hereinafter specified: 1/



Any rubber stamp approved by the Administrator, in the manner provided for in Part 317 of this subchapter, and bearing the official mark prescribed in this paragraph shall be an official device for the purposes of the Act.

(b) The official export certificate required by Part 322 of this subchapter is a paper certificate form for signature by a Program employee bearing a letterhead and the seal of the United States Department of Agriculture, with a certification that meat or meat food product described on the form is from animals that received ante-mortem and post-mortem inspection and were found sound and healthy and that it has been inspected and passed as provided by law

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1/ The number "529893" is given as an example only. The number of the official export certificate will be shown in lieu thereof.

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(§ 312.8(b) continued)

and the regulations of the Department of Agriculture and is sound and wholesome. The certificate also bears a serial number such as "No. 184432."

§ 312.9 Official detention marks and devices.

\* The official mark for articles and livestock detained under Part 329 of this  
\* subchapter shall be the designation "U.S. Detained" and the official device for  
applying such mark shall be the official "U.S. Detained" tag (FSIS Form 8400-2)  
as prescribed in § 329.2 of this subchapter.

§ 312.10 Official mark for maintaining the identity and integrity of samples.

The official mark for use in sealing containers of samples submitted under any requirements in this subchapter and section 202 of the Federal Meat Inspection Act shall bear the designation "Sample Seal" accompanied by the official USDA logo as shown below. Any seal approved by the Administrator for applying such mark shall be deemed an official device for purposes of the Act. Such device shall be supplied to inspectors, compliance officers, and other designated Agency official by the United States Department of Agriculture.



PART 313-HUMANE SLAUGHTER OF LIVESTOCK

AUTHORITY: 92 Stat. 1069, 72 Stat. 862, 34 Stat. 1260, 79 Stat. 903, as amended, 81 Stat. 91, 438; 21 U.S.C. 71 et seq.; 601 et seq.; 7 U.S.C. 1901-1906.

§313.1 Livestock pens, driveways and ramps.

(a) Livestock pens, driveways and ramps shall be maintained in good repair. They shall be free from sharp or protruding objects which may, in the opinion of the inspector, cause injury or pain to the animals. Loose boards, splintered or broken planking, and unnecessary openings where the head, feet, or legs of an animal may be injured shall be repaired.

(b) Floors of livestock pens, ramps, and driveways shall be constructed and maintained so as to provide good footing for livestock. Slip resistant or waffled floor surfaces, cleated ramps and the use of sand, as appropriate, during winter months are examples of acceptable construction and maintenance.



(c) U.S. Suspects (as defined in § 301.2(xxx)) and dying, diseased, and disabled livestock (as defined in §301.2(y)) shall be provided with a covered pen sufficient, in the opinion of the inspector, to protect them from the adverse climatic conditions of the locale while awaiting disposition by the inspector.

(d) Livestock pens and driveways shall be so arranged that sharp corners and direction reversal of driven animals are minimized.

§ 313.2 Handling of Livestock.

(a) Driving of livestock from the unloading ramps to the holding pens and from the holding pens to the stunning area shall be done with a minimum of excitement and discomfort to the animals. Livestock shall not be forced to move faster than a normal walking speed.

(b) Electric prods, canvas slappers, or other implements employed to drive animals shall be used as little as possible in order to minimize excitement and injury. Any use of such implements which, in the opinion of the inspector, is excessive, is prohibited. Electrical prods attached to AC house current shall be reduced by a transformer to the lowest effective voltage not to exceed 50 volts AC.

(c) Pipes, sharp or pointed objects, and other items which, in the opinion of the inspector, would cause injury or unnecessary pain to the animal shall not be used to drive livestock.

(d) Disabled livestock and other animals unable to move.

(1) Disabled animals and other animals unable to move shall be separated from normal ambulatory animals and placed in the covered pen provided for in § 313.1(c).

(2) The dragging of disabled animals and other animals unable to move, while conscious, is prohibited. Stunned animals may, however, be dragged.

(3) Disabled animals and other animals unable to move may be moved, while conscious, on equipment suitable for such purposes; e.g., stone boats.

(e) Animals shall have access to water in all holding pens and, if held longer than 24 hours, access to feed. There shall be sufficient room in the holding pen for animals held overnight to lie down.

(f) Stunning methods approved in § 313.30 shall be effectively applied to animals prior to their being shackled, hoisted, thrown, cast, or cut.

#### § 313.5 Chemical, carbon dioxide.

The slaughtering of sheep, calves, and swine with the use of carbon dioxide gas and the handling in connection therewith, in compliance with the provisions contained in this section, are hereby designated and approved as humane methods of slaughtering and handling of such animals under the Act.

(a) Administration of gas, required effect; handling.

(1) The carbon dioxide gas shall be administered in a chamber in accordance with this section so as to produce surgical anesthesia in the animals before they are shackled, hoisted, thrown, cast, or cut. The animals shall be exposed to the carbon dioxide gas in a way that will accomplish the anesthesia quickly and calmly, with a minimum of excitement and discomfort to the animals.

(2) The driving or conveying of the animals to the carbon dioxide chamber shall be done with a minimum of excitement and discomfort to the animals. Delivery of calm animals to the anesthesia chamber is essential since the induction, or early phase, of anesthesia is less violent with docile animals. Among other things this requires that, in driving animals to the anesthesia chamber, electrical equipment be used as little as possible and with the lowest effective voltage.

(3) On emergence from the carbon dioxide chamber the animals shall be in a state of surgical anesthesia and shall remain in this condition throughout shackling, sticking and bleeding. Asphyxia or death from any cause shall not be produced in the animals before bleeding.

(b) Facilities and procedures--

(1) General requirements for gas chambers and auxiliary equipment; operator.

(i) The carbon dioxide gas shall be administered in a chamber which accomplishes effective exposure of the animal. Two types of chambers involving the same principle are in common use for carbon dioxide anesthesia. They are the "U" type chamber and the "Straight Line" type chamber. Both are based on the principle that carbon dioxide gas has a higher specific gravity than air. The chambers open at both ends for entry and exit of animals and have a depressed central section. Anesthetizing carbon dioxide concentrations are maintained in the central section of the chamber. Effective anesthetization is produced in this section. Animals are driven from holding pens through a pathway constructed of pipe or other smooth metal onto a continuous conveyor device which moves the animals through the chamber. The animals are compartmentalized on the conveyor by impellers synchronized with the conveyor or are otherwise prevented from crowding. While impellers are used to compartmentalize the animal, a mechanically or manually operated gate will be used to move the animal onto the conveyor. Surgically anesthetized animals are moved from the chamber by the same continuous conveyor that carried them into and through the carbon dioxide gas.

(ii) Flow of animals into and through the carbon dioxide chamber is dependent on one operator. The operation or stoppage of the conveyor is





(§ 313.5(b)(1)(ii) continued)

entirely dependent upon this operator. It is necessary that he be skilled, attentive, and aware of his responsibility. Overdosages and death of animals can be brought about by carelessness of this individual.

(2) Special requirements for gas chamber and auxiliary equipment. The ability of anesthetizing equipment to perform with maximum efficiency is dependent on its proper design and efficient mechanical operation. Pathways, compartments, gas chambers, and all other equipment used must be designed to accommodate properly the species of animals being anesthetized. They shall be free from pain-producing restraining devices. Injury of animals must be prevented by the elimination of sharp projections or exposed wheels or gears. There shall be no unnecessary holes, spaces or openings where feet or legs of animals may be injured. Impellers or other devices designed to mechanically move or drive animals or otherwise keep them in motion or compartmentalized shall be constructed of flexible or well padded rigid material. Power activated gates designed for constant flow of animals to anesthetizing equipment shall be so fabricated that they will not cause injury. All equipment involved in anesthetizing animals shall be maintained in good repair.

(3) Gas. Maintenance of a uniform carbon dioxide concentration and distribution in the anesthesia chamber is a vital aspect of producing surgical anesthesia. This may be assured by reasonably accurate instruments which sample and analyze carbon dioxide gas concentration within the chamber throughout anesthetizing operations. Gas concentrations shall be maintained uniform so that the degree of anesthesia in exposed animals will be constant. Carbon dioxide gas supplied to anesthesia chambers may be from controlled reduction of solid carbon dioxide or from a controlled liquid source. In either case the carbon dioxide shall be supplied at a rate sufficient to anesthetize adequately and uniformly the number of animals passing through the chamber. Sampling of gas for analysis shall be made from a representative place or places within the chamber and on a continuing basis. Gas concentrations and exposure time shall be graphically recorded throughout each day's operation. Neither carbon dioxide nor atmospheric air used in the anesthesia chambers shall contain noxious or irritating gases. Each day before equipment is used for anesthetizing animals, proper care shall be taken to mix adequately the gas and air within the chamber. All gas producing and control equipment shall be maintained in good repair and all indicators, instruments, and measuring devices must be available for inspection by Program inspectors during anesthetizing operations and at other times. A suitable exhaust system must be provided to eliminate possible overdosages due to mechanical or other failure of equipment.

§ 313.15 Mechanical; captive bolt.

The slaughtering of sheep, swine, goats, calves, cattle, horses, mules, and other equines by using captive bolt stunners and the handling in connection therewith, in compliance with the provisions contained in this section, are hereby designated and approved as humane methods of slaughtering and handling of such animals under the Act.

(a) Application of stunners, required effect; handling.

(1) The captive bolt stunners shall be applied to the livestock in accordance with the section so as to produce immediate unconsciousness in the animals before they are shackled, hoisted, thrown, cast, or cut. The animals shall be stunned in such a manner that they will be rendered unconscious with a minimum of excitement and discomfort.



(§ 313.15(a) continued)

(2) The driving of the animals to the stunning area shall be done with a minimum of excitement and discomfort to the animals. Delivery of calm animals to the stunning areas is essential since accurate placement of stunning equipment is difficult on nervous or injured animals. Among other things, this requires that, in driving animals to the stunning area, electrical equipment be used as little as possible and with the lowest effective voltage.

(3) Immediately after the stunning blow is delivered the animals shall be in a state of complete unconsciousness and remain in this condition throughout shackling, sticking and bleeding.

(b) Facilities and procedures--

(1) General requirements for stunning facilities; operator.

(i) Acceptable captive bolt stunning instruments may be either skull penetrating or nonpenetrating. The latter type is also described as a concussion or mushroom type stunner. Penetrating instruments on detonation deliver bolts of varying diameters and lengths through the skull and into the brain. Unconsciousness is produced immediately by physical brain destruction and a combination of changes in intracranial pressure and acceleration concussion. Nonpenetrating or mushroom stunners on detonation deliver a bolt with a flattened circular head against the external surface of the animal's head over the brain. Diameter of the striking surface of the stunner may vary as conditions require. Unconsciousness is produced immediately by a combination of acceleration concussion and changes in intracranial pressures. A combination instrument utilizing both penetrating and nonpenetrating principles is acceptable. Energizing of instruments may be accomplished by detonation of measured charges of gunpower or accurately controlled compressed air. Captive bolts shall be of such size and design that, when properly positioned and activated, immediate unconsciousness is produced.

(ii) To assure uniform unconsciousness with every blow, compressed air devices must be equipped to deliver the necessary constant air pressure and must have accurate, constantly operating air pressure gauges. Gauges must be easily read and conveniently located for use by the stunning operator and the inspector. For purposes of protecting employees, inspectors, and others, it is desirable that any stunning device be equipped with safety features to prevent injuries from accidental discharge. Stunning instruments must be maintained in good repair.

(iii) The stunning area shall be so designed and constructed as to limit the free movements of animals sufficiently to allow the operator to locate the stunning blow with a high degree of accuracy. All chutes, alleys, gates and restraining mechanisms between and including holding pens and stunning areas shall be free from pain-producing features such as exposed bolt ends, loose boards, splintered or broken planking, and protruding sharp metal of any kind. There shall be no unnecessary holes or other openings where feet or legs of animals may be injured. Overhead drop gates shall be suitably covered on the bottom edge to prevent injury on contact with animals. Roughened or cleated cement shall be used as flooring in chutes leading to stunning areas to reduce falls of animals. Chutes, alleys, and stunning areas shall be so designed that they will comfortably accommodate the kinds of animals to be stunned.

(iv) The stunning operation is an exacting procedure and requires a well-trained and experienced operator. He must be able to accurately place the stunning instrument to produce immediate unconsciousness. He must use the correct detonating charge with regard to kind, breed, size, age, and sex of the animal to produce the desired results.

(§ 313.15(b) continued)

(2) Special requirements. Choice of instrument and force required to produce immediate unconsciousness varies, depending on kind, breed, size, age, and sex of the animal. Young swine, lambs, and calves usually require less stunning force than mature animals of the same kind. Bulls, rams, and boars usually require skull penetration to produce immediate unconsciousness. Charges suitable for smaller kinds of livestock such as swine or for young animals are not acceptably interchanged for use on larger kinds or older livestock, respectively.

#### § 313.6 Mechanical; gunshot.

The slaughtering of cattle, calves, sheep, swine, goats, horses, mules, and other equines by shooting with firearms and the handling in connection therewith, in compliance with the provisions contained in this section, are hereby designated and approved as humane methods of slaughtering and handling of such animals under the Act.

(a) Utilization of firearms, required effect; handling.

(1) The firearms shall be employed in the delivery of a bullet or projectile into the animal in accordance with this section so as to produce immediate unconsciousness in the animal by a single shot before it is shackled, hoisted, thrown, cast, or cut. The animals shall be shot in such a manner that they will be rendered unconscious with a minimum of excitement and discomfort.

(2) The driving of the animals to the shooting areas shall be done with a minimum of excitement and discomfort to the animals. Delivery of calm animals to the shooting area is essential since accurate placement of the bullet is difficult in case of nervous or injured animals. Among other things, this requires that, in driving animals to the shooting areas, electrical equipment be used as little as possible and with the lowest effective voltage.

(3) Immediately after the firearm is discharged and the projectile is delivered, the animal shall be in a state of complete unconsciousness and remain in this condition throughout shackling, sticking and bleeding.

(b) Facilities and procedure--

(1) General requirements for shooting facilities; operator.

(i) On discharge, acceptable firearms dispatch free projectiles or bullets of varying sizes and diameters through the skull and into the brain. Unconsciousness is produced immediately by a combination of physical brain destruction and changes in intracranial pressure. Caliber of firearms shall be such that when properly aimed and discharged, the projectile produces immediate unconsciousness.

(ii) To assure uniform unconsciousness of the animal with every discharge where small-bore firearms are employed, it is necessary to use one of the following type projectiles: Hollow pointed bullets; frangible iron plastic composition bullets; or powdered iron missiles. When powdered iron missiles are used, the firearms shall be in close proximity with the skull of the animal when fired. Firearms must be maintained in good repair. For purposes of protecting employees, inspectors and others, it is desirable that all firearms be equipped with safety devices to prevent injuries from accidental discharge. Aiming and discharging of firearms should be directed away from operating areas.

(iii) The provisions contained in § 313.15(b)(1)(iii) with respect to the stunning area also apply to the shooting area.

(§ 313.16(b)(1) continued)

(iv) The shooting operation is an exacting procedure and requires a well-trained and experienced operator. He must be able to accurately direct the projectile to produce immediate unconsciousness. He must use the correct caliber firearm, powder charge and type of ammunition to produce the desired results.

(2) Special requirements. Choices of firearms and ammunition with respect to caliber and choice of powder charge required to produce immediate unconsciousness of the animal may vary depending on age and sex of the animal. In the case of bulls, rams, and boars, small boar firearms may be used provided they are able to produce immediate unconsciousness of the animals. Small bore firearms are usually effective for stunning other cattle, sheep swine, and goats, and calves, horses, and mules.

\* §313.30 Electrical; stunning or slaughtering with electric current. \*

The slaughtering of swine, sheep, calves, cattle, and goats with the use of electric current and the handling in connection therewith, in compliance with the provisions contained in this section, are hereby designated and approved as humane methods of slaughtering and handling of such animals under the Act.

(a) Administration of electric current, required effect; handling.

\* (1) The electric current shall be administered so as to produce, at a  
\* minimum, surgical anesthesia, i.e., a state where the animal feels no painful  
\* sensation. The animals shall be either stunned or killed before they are  
\* shackled, hoisted, thrown, cast, or cut. They shall be exposed to the  
\* electric current in a way that will accomplish the desired result quickly and  
\* effectively, with a minimum of excitement and discomfort.

\* (2) The driving or conveying of the animals to the place of application  
\* of electric current shall be done with a minimum of excitement and discomfort  
\* to the animals. Delivery of calm animals to the place of application is  
\* essential to ensure rapid and effective insensibility. Among other things,  
\* this requires that, in driving animals to the place of application, electrical  
\* equipment be used as little as possible and with the lowest effective voltage.

(3) The quality and location of the electrical shock shall be such as to produce immediate insensibility to pain in the exposed animal.

\* (4) The stunned animal shall remain in a state of surgical anesthesia  
\* through shackling, sticking and bleeding. \*

(b) Facilities and procedures; operator--

\* (1) General requirements for operator. It is necessary that the  
\* operator of electric current application equipment be skilled, attentive, and  
\* aware of his responsibility. \*

\* (2) Special requirements for electric current application equipment.  
\* The ability of electric current equipment to perform with maximum efficiency  
\* is dependent on its proper design and efficient mechanical operation.  
\* Pathways, compartments, current applicators, and all other equipment used  
\* must be designed to properly accommodate the species of animals being  
\* anesthetized. Animals shall be free from pain-producing restraining devices.  
\* Injury of animals must be prevented by the elimination of sharp projections  
\* or exposed wheels or gears. There shall be no unnecessary holes, spaces or  
\* openings where feet or legs of animals may be injured. Impellers or



other devices designed to mechanically move or drive animals or otherwise keep them in motion or compartmentalized shall be constructed of flexible or padded material. Power activated gates designed for constant flow of animals shall be so fabricated that they will not cause injury. All equipment used to apply and control the electrical current shall be maintained in good repair, and all indicators, instruments, and measuring devices shall be available for inspection by Program inspectors during the operation and at other times.

(3) Electric current. Each animal shall be given a sufficient application of electric current to ensure surgical anesthesia throughout the bleeding operation. Suitable timing, voltage and current control devices shall be used to ensure that each animal receives the necessary electrical charge to produce immediate unconsciousness. The current shall be applied so as to avoid the production of hemorrhages or other tissue changes which could interfere with the inspection procedures.

§ 313.50 Tagging of equipment, alleyways, pens, or compartments to prevent inhumane slaughter or handling in connection with slaughter.

When an inspector observes an incident of inhumane slaughter or handling in connection with slaughter, he/she shall inform the establishment operator of the incident and request that the operator take the necessary steps to prevent a recurrence. If the establishment operator fails to take such action or fails to promptly provide the inspector with satisfactory assurances that such actions will be taken, the inspector shall follow the procedures specified in paragraph (a), (b), or (c) of this section, as appropriate.

(a) If the cause of inhumane treatment is the result of facility deficiencies, disrepair, or equipment breakdown, the inspector shall attach a "U.S. Rejected" tag thereto. No equipment, alleyway, pen or compartment so tagged shall be used until made acceptable to the inspector. The tag shall not be removed by anyone other than an inspector. All livestock slaughtered prior to such tagging may be dressed, processed, or prepared under inspection.

(b) If the cause of inhumane treatment is the result of establishment employee actions in the handling or moving of livestock, the inspector shall attach a "U.S. Rejected" tag to the alleyways leading to the stunning area. After the tagging of the alleyway, no more livestock shall be moved to the stunning area until the inspector receives satisfactory assurances from the establishment operator that there will not be a recurrence. The tag shall not be removed by anyone other than an inspector. All livestock slaughtered prior to the tagging may be dressed, processed, or prepared under inspection.

(c) If the cause of inhumane treatment is the result of improper stunning, the inspector shall attach a "U.S. Rejected" tag to the stunning area. Stunning procedures shall not be resumed until the inspector receives satisfactory assurances from the establishment operator that there will not be a recurrence. The tag shall not be removed by anyone other than an inspector. All livestock slaughtered prior to such tagging may be dressed, processed, or prepared under inspection.

\* § 313.90 [RESERVED]

\* \* \*



PART 314-HANDLING AND DISPOSAL OF CONDEMNED OR OTHER  
INEDIBLE PRODUCTS AT OFFICIAL ESTABLISHMENTS

AUTHORITY: The provisions of this Part 314 issued under sec. 21, Federal Meat Inspection Act, as amended by the Wholesome Meat Act (21 U.S.C. Supp., sec. 601 et seq.), and Public Law 91-342; Talmadge-Aiken Act of Sept. 28, 1962, (7 U.S.C. 450); Act of July 24, 1919, (7 U.S.C. 394); subsection 21(b), Federal Water Pollution Control Act, as amended by Public Law 91-224 and by other laws.

§ 314.1 Disposition of condemned products at official establishments having tanking facilities; sealing of tanks.

(a) Carcasses, parts of carcasses, and other products condemned at official establishments having facilities for tanking shall, except as provided in paragraph (c) of this paragraph or elsewhere in this part, be disposed of by tanking as follows:

(1) The lower opening of the tank shall first be sealed securely by a Program employee, except when permanently connected with a blow line; then the condemned products shall be placed in the tank in his presence, after which the upper opening shall also be sealed securely by such employee, who shall then see that the contents of the tank are subjected to sufficient heating for sufficient time to effectively destroy the contents for human food purposes.

(2) The use of equipment such as crushers or hashers for pretanking preparation of condemned products in the inedible products department has been found to give inedible character and appearance to the material. Accordingly, if condemned products are so crushed or hashed, conveying systems, rendering tanks, and other equipment used in the further handling of crushed or hashed material need not be locked or sealed during the tanking operations. If the rendering tanks or other equipment contain condemned material not so crushed or hashed, the equipment shall be sealed as prescribed in subparagraph (1) of this paragraph. If the crushed or hashed material is not rendered in the establishment where produced, it shall be denatured as provided for in § 314.3 before leaving such establishment.

(§ 314.1 continued)

(b) The seals of tanks shall be broken only by a Program employee and only after the contents of the tanks have been treated as provided in paragraph (a) of this section. The rendered fat derived from condemned material shall be held until a Program employee shall have had an opportunity to determine whether it conforms with the requirements of this section. Samples shall be taken by Program employees as often as is necessary to determine whether the rendered fat is effectually denatured.

(c) Carcasses of animals condemned under § 309.3 of this subchapter may be disposed of as provided in § 314.3, in lieu of tanking, with the approval of the inspector.

§ 314.2 Tanking and other facilities for inedible products to be separate from edible product facilities.

All tanks and equipment used for rendering, otherwise preparing, or storing inedible products shall be in rooms or compartments separate from those used for preparing or storing edible products. There shall be no connection between rooms or compartments containing inedible products and those containing edible products, except that there may be one connecting doorway between the slaughtering or viscera separating department and the tank charging room of the inedible products rendering department. Pipes and chutes installed in accordance with such arrangements as are permitted by Part 308 of this subchapter, or as may be approved by the Administrator in specific cases, may be used to convey inedible and condemned material from edible product departments to inedible product departments.

§ 314.3 Disposition of condemned products at official establishments having no tanking facilities.

(a) Carcasses, parts of carcasses, and other products condemned at an official establishment which has no facilities for tanking shall, except as provided in paragraph (b) of this section or elsewhere in this part, be destroyed in the presence of an inspector by incineration, or denatured with crude carbolic acid, or cresylic disinfectant, or a formula consisting of one part FD&C No. 3 green coloring, 40 parts water, 40 parts liquid detergent, and 40 parts oil of citronella or any other proprietary material approved by the Administrator in specific cases. When such product is to be denatured, it shall be freely slashed before the denaturing agent is applied, except that, in the case of dead animals that have not been dressed, the denaturant may be applied by injection. The denaturant must be deposited in all portions of the carcass or product to the extent necessary to preclude its use for food purposes.

(b) All carcasses and parts condemned on account of anthrax, as identified in § 310.9(b) of this subchapter, at official establishments which are not equipped with tanking facilities shall be disposed of by (1) complete incineration, or (2) by thorough denaturing with crude carbolic acid, or cresylic disinfectant, and then disposed of in accordance with the requirements of the particular State or municipal authorities, who shall be notified immediately by the area supervisor.

§ 314.4 Suppression of odors in preparing inedible products.

Tanks, fertilizer driers, and other equipment used in the preparation of inedible product shall be properly equipped with condensers and other appliances which will acceptably suppress odors incident to such preparation.

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§ 314.5 Inedible rendered fats prepared at official establishments.

- \* Except as provided in § 325.11(b) of this subchapter, rendered animal fat derived from condemned or other inedible materials at official establishments shall be denatured to effectually distinguish it from an edible product, either with low grade offal during the rendering or by adding to, and mixing thoroughly with, such fat, denaturing oil, No. 2 fuel oil, or brucine dissolved in a mixture of alcohol and pine oil or oil of rosemary, and may be shipped in commerce in accordance with § 325.11(c) of this subchapter. \*

§ 314.6 Inedible fats from outside official establishments.

- \* Except as provided in § 325.11(b) of this subchapter, inedible fats from outside the premises of any official establishment shall not be received into an official establishment except into the tank room provided for inedible products, and then only when they have been denatured in accordance with § 314.5 and are marked in accordance with § 316.15 of this subchapter, and when their receipt into the tank room produces no insanitary condition on the premises; nor shall such fats be received in such volume as interferes with prompt disposal of condemned or other inedible material produced at the establishment. When received, they shall not enter any room or compartment used for edible products. \*

§ 314.7 Carcasses of livestock condemned on ante-mortem inspection not to pass through edible product areas.

Carcasses of livestock which have been condemned on ante-mortem inspection shall not be taken through rooms or compartments in which an edible product is prepared, handled, or stored.

§ 314.8 Dead animal carcasses.

(a) With the exception of dead livestock which have died en route and are received with livestock for slaughter at an official establishment, no dead animal or part of the carcass of any livestock that died otherwise than by slaughter may be brought on the premises of an official establishment unless advance permission therefore is obtained from the circuit supervisor.

(b) Under no circumstances shall the carcasses of any animal which has died otherwise than by slaughter, or any part thereof, be brought into any room or compartment in which any edible product is prepared, handled, or stored.

§ 314.9 Specimens for educational, research, or other nonfood purposes; permits for, required.

(a) Specimens of condemned or other inedible materials, including embryos and specimens of animal parasites, may be released for educational, research, or other nonfood purposes under permit issued by the inspector in charge: Provided, That the person desiring such specimens makes a written application to the inspector in charge for such permit on Form MP 403-10 and arranges with and receives permission from the official establishment to obtain the specimens.



(§ 314.9(a) continued)

Permits shall be issued for a period not longer than 1 year. The permit may be revoked by the inspector in charge if the specimens are not used as stated in the application, or if the collection or handling of the specimens interferes with inspection or the maintenance of sanitary conditions in the establishment.

(b) The specimens referred to in paragraph (a) of this section shall be collected and handled only at such time and place and in such manner as not to interfere with the inspection or to cause any objectionable condition and shall be identified as inedible when they leave the establishment.

§ 314.10 Livers condemned because of parasitic infestation and for other causes; conditions for disposal for purposes other than human food.

(a) Livers condemned on account of hydatid cysts shall be disposed of by tanking pursuant to the provisions of § 314.1 of this subchapter if condemned at official establishments having facilities for tanking; otherwise they shall be destroyed pursuant to the provisions of § 314.3 of this subchapter.

(b) Livers condemned because of parasites other than hydatid cysts; and livers condemned because of telangiectasis, angioma, "sawdust" condition, cirrhosis, carotenosis, or other nonmalignant change, benign abscesses, or contamination, when these conditions are not associated with infectious diseases in the carcasses, may be shipped from an official establishment only for purposes other than human food, and only if all tissue affected with abscesses is removed and destroyed within the establishment, and all livers are processed and denatured, with any agent prescribed in § 325.13(a)(1) or (2) or (5), and in accordance with § 325.13(a)(6) of this subchapter. This provision for movement from an official establishment is made solely under the Federal Meat Inspection Act and is not intended to relieve or modify any other applicable requirements under any other law regarding the movement of such articles, for purposes other than use as human food.

(c) Livers condemned because of conditions described in paragraph (b) of this section shall be in containers plainly marked "inedible."

§314.11 Handling of certain condemned products for purposes other than human food.

Condemned carcasses of animals affected with one or more of the following conditions may be shipped from an official establishment only for purposes other than human food and only if permission therefore is obtained from the circuit supervisor: Anasarca, Ocular Squamous Cell Carcinoma (after removal of neoplastic tissue), emaciation, eosinophilic myositis, immaturity, nonseptic bruises and injuries, and sarcosporidiosis. This provision also applies to unborn calves and to products such as paunches and udders when they have not been handled as required under this subchapter for products for human food purposes; provided, such articles have not been condemned for other pathological reasons. Such permission will be granted only if all parts to be so used will be promptly handled, freely slashed and adequately identified as required by § 325.13(a)(2) of this subchapter. The slashing, identification and packing of the product shall be accomplished in an inedible product area under the supervision of an inspector. Facilities must be adequate so that the carcasses or parts saved under these provisions are not contaminated with pus, manure, septic, or toxic materials, or similar substances. The operation must not result in insanitary conditions within the establishment.

PART 315-RENDERING OR OTHER DISPOSAL OF CARCASSES  
AND PARTS PASSED FOR COOKING

AUTHORITY: The provisions of this Part 315 issued under sec. 21, Federal Meat Inspection Act, as amended by the Wholesome Meat Act (21 U.S.C. Supp., sec. 601 et seq.), and Public Law 91-342; Talmadge-Aiken Act of Sept. 28, 1962, (7 U.S.C. 450); Act of July 24, 1919, (7 U.S.C. 394); subsection 21(b), Federal Water Pollution Control Act, as amended by Public Law 91-224 and by other laws.

- \* § 315.1 Carcasses and parts passed for cooking; rendering into lard \*  
\* or tallow. \*
- \* Carcasses and parts passed for cooking may be rendered into lard in accordance \*  
\* with § 319.702 of this subchapter or rendered into tallow, provided such \*  
rendering is done in the following manner:
- (a) When closed rendering equipment is used, the lower opening, except  
when permanently connected with a blowline, shall first be sealed securely by  
a Program employee; then the carcasses or parts shall be placed in such  
equipment in his presence, after which the upper opening shall be securely  
sealed by such employee. When the product passed for cooking in the tank does  
not consist of a carcass or whole primal part, the requirements for sealing  
shall be at the discretion of the circuit supervisor. Such carcasses and  
parts shall be cooked for a time sufficient to render them effectually into  
\* lard or tallow, provided all parts of the products are heated to a temperature \*  
not lower than 170° F. for a period of not less than 30 minutes.
- (b) At establishments not equipped with closed rendering equipment for  
\* rendering carcasses and parts passed for cooking into lard and tallow, such \*  
carcasses or parts may be rendered in open kettles under the direct super-  
vision of a Program employee. Such rendering shall be done during regular  
hours of work and in compliance with the requirements as to temperature and  
time specified in paragraph (a) of this section.

§ 315.2 Carcasses and parts passed for cooking; utilization for food purposes  
after cooking.

Carcasses and parts passed for cooking may be used for the preparation of meat  
food products, provided all such carcasses or parts are heated to a temperature  
not lower than 170° F. for a period of not less than 30 minutes either before  
being used in or during the preparation of the finished product.

§ 315.3 Disposal of products passed for cooking if not handled according to  
this part.

Products passed for cooking if not handled and processed in accordance with the  
provisions of this part, shall be disposed of in accordance with § 314.1 or  
§ 314.3 of this subchapter.

PART 316-MARKING PRODUCTS AND THEIR CONTAINERS

AUTHORITY: The provisions of this Part 316 issued under sec. 21, Federal

Meat Inspection Act, as amended by the Wholesome Meat Act (21 U.S.C. Supp., sec. 601 et seq.), and Public Law 91-342; Talmadge-Aiken Act of Sept. 28, 1962, (7 U.S.C. 450); Act of July 24, 1919, (7 U.S.C. 394); subsection 21(b), Federal Water Pollution Control Act, as amended by Public Law 91-224 and by other laws.

§ 316.1 Authorization required to make devices bearing official marks.

No brand manufacturer, printer or other person shall cast, print, lithograph, or otherwise make or cause to be made any device containing any official mark or simulation thereof without prior written authority therefor from the Administrator as provided for in Part 317 of this subchapter.

§ 316.2 Approval required for official marks.

No device containing any official mark shall be made or caused to be made for use on any product until it has been approved by the Administrator as provided for in Part 317 of this subchapter.

§ 316.3 Use of official marks prohibited except under supervision of Program employee; removal of official marks, when required.

(a) No person shall affix or place, or cause to be affixed or placed, the official inspection legend or any other official mark, or any abbreviation or simulation of any official mark, to or on any product, or container thereof, except under the supervision of a Program employee, or as authorized by Part 317 of this subchapter in connection with the manufacture of containers.



(§ 316.3 cont'd.)

(b) No person shall fill, or cause to be filled, in whole or in part, with any product, any container bearing or intended to bear any official mark, or any abbreviation or simulation of any official mark, except under the supervision of a Program employee.

(c) Product bearing any official mark shall not be canned, cooked, cured, smoked, salted, packed, rendered, or otherwise prepared by any person for commercial purposes unless:

(1) Such preparation is performed at an official establishment; or

(2) Such preparation is conducted under State or other governmental inspection and the prepared product is marked to show that fact; or

(3) The official marks are removed, defaced, or otherwise destroyed before or during such preparation; or

(4) The preparation of the product consists solely of cutting up operations at any establishment exempted from inspection under paragraph 301 (c)(2) of the Act or equal provisions of a law of a State or organized Territory or at any establishment in an unorganized Territory exempted under paragraph 23(b) of the Act.

§ 316.4 Marking devices; to be furnished by official establishments; control of.

\* (a) The operator of each official establishment or official import  
\* inspection establishment shall furnish such ink brands, burning brands, and  
any other device for marking products with official marks as the Administrator may determine is necessary for marking products at such establishment. The official inspection legend on such a device shall be as prescribed in Part 312 of this subchapter.

(b) All official devices for marking products with the official inspection legend, or other official inspection marks, including self-locking seals, shall be used only under supervision of a Program employee, and, when not in use for marking shall be kept locked in properly equipped lockers or compartments, the keys of which shall not leave the possession of a Program employee, or the locker or compartment shall be sealed with an official seal of the Department as prescribed in Part 312 of this subchapter.

§ 316.5 Branding ink; to be furnished by official establishments; approval by Program; color.

(a) The operator of each official establishment shall furnish all ink for marking products with the official marks at such establishment. Such ink must be made with harmless ingredients that are approved for the purpose by the Administrator. Samples of inks shall be submitted to the Program laboratory from time to time as may be deemed necessary by the inspector in charge.

(b) Only ink approved for the purpose shall be used to apply ink brands bearing official marks to carcasses of cattle, sheep, swine, or goats and fresh meat cuts derived therefrom. Any ink containing F.D.&C. Violet No. 1 shall not be considered an approved ink within the meaning of this paragraph.

(c) Green ink shall not be used to apply marks to carcasses of cattle, sheep, swine, or goats or fresh meat cuts derived therefrom.

(d) Except as provided in paragraphs (b) and (c) of this section, branding ink of any color, approved for the purpose by the Administrator in specific cases, may be used to apply ink brands, bearing official marks, to



(§ 316.5(d) cont'd.)

processed meat cuts derived from cattle, sheep, swine, or goats.

(e) Only green ink approved for the purpose shall be used to apply ink brands bearing official marks to carcasses and parts of carcasses and meat cuts derived from horses, mules, and other equines.

(f) Ink used must assure legibility and permanence of the markings and the color of ink shall provide acceptable contrast with the color of the product to which it is applied.

§ 316.6 Products not to be removed from official establishments unless marked in accordance with the regulations.

No person shall remove or cause to be removed from an official establishment any products which the regulations in this subchapter required to be marked in any way unless they are clearly and legibly marked in compliance with such regulations.

§ 316.6 Marking devices not to be false or misleading; style and size of lettering; approval required.

No brand or other marking device shall be false or misleading. The letters and figures thereon shall be of such style and type as will make a clear and legible impression. All markings to be applied to products in an official establishment shall be approved prior to use by the Administrator as provided for in § 317.3 of this subchapter, except that official markings prescribed by the Federal meat grading regulations (7 CFR 53.19) need not be submitted to the Administrator for approval.

§ 316.8 Unmarked inspected products; moved between official establishments; moved in commerce.

(a) Unmarked products which have been inspected and passed but do not bear the official inspection legend may be transported in compliance with Part 325 of this subchapter from one official establishment to another official establishment, for further processing, in a railroad car, truck, or other closed container, if the railroad car, truck, or container is sealed with an official seal of the Department (as prescribed in Part 312 of this subchapter) bearing the official inspection legend.

(b) Products which have been inspected and passed but do not bear the official inspection legend may be removed from an official establishment in closed containers bearing the official inspection legend and all other information required by this part and Part 317 of this subchapter: Provided, That upon removal from such closed container the product may not be further transported in commerce unless such removal is made under the supervision of a Program employee and such product is reinspected by a Program employee and packed under his supervision in containers bearing the official inspection legend and all other information required by this part and Part 317 of this subchapter: And provided further, That unmarked product shall not be brought into an official establishment in an open container.

§ 316.9 Products to be marked with official marks.

(a) Each carcass which has been inspected and passed in an official

establishment shall be marked at the time of inspection with the official inspection legend containing the number of the official establishment.

(b) Except as provided otherwise in § 316.8, each primal part of a carcass and each liver, beef tongue, and beef heart which has been inspected and passed shall be marked with the official inspection legend containing the number of the official establishment before it leaves the establishment in which it is first inspected and passed, and each such inspected and passed product shall be marked with the official inspection legend containing the number of the official establishment where it was last prepared. \* \* \* Additional official marks of inspection may be applied to products as desired to meet local conditions. Primal parts are the wholesale cuts of carcasses as customarily distributed to retailers. The round, flank, loin, rib, plate, brisket, chuck, and shank are primal parts of beef carcasses. Veal, mutton and goat primal parts are the leg; flank, loin, rack, breast, and shoulder. The ham, belly, loin, shoulder, and jowl are pork primal parts. Equine primal parts are the round, flank, loin, rib, plate, brisket, chuck, and shank.

(c) Beef livers shall be marked with the official inspection legend containing the number of the official establishment, at which the cattle involved were slaughtered, on the convex surface of the thickest portion of the organ.

(b) Inspected and passed parts of carcasses which are not marked with the official inspection legend under this section shall not enter any official establishment or be sold, transported, or offered for sale or transportation, in commerce, except as provided in § 316.8.

#### § 316.10 Marking of meat food products with official inspection legend and ingredient statement.

(a) Inspected and passed sausages and other products in casings or in link form, of the ordinary "ring" variety or larger shall be marked with the official inspection legend and list of ingredients in accordance with Part 317 of this subchapter. The official marks required by this section shall be branded near each end of the sausage or similar product prepared in casings when the product is of a size larger than that customarily sold at retail intact.

(b) Inspected and passed sausage and other products, in casings or in link form, of the smaller varieties, shall bear one or more official inspection legends and one or more lists of ingredients in accordance with Part 317 of this subchapter on each kilogram (2.205 lbs.) pounds of product, except where such products leave the official establishment completely enclosed in properly labeled immediate containers having a capacity of 5 kilograms (11.025 lbs.) or less and containing a single kind of product: Provided, That such products in properly labeled closed containers exceeding 5 kilograms (11.025 lbs.) capacity, when shipped to another official establishment for further processing or to a governmental agency, need only have the official inspection legend and list of ingredients shown twice throughout the contents of the container. When such products are shipped to another official establishment for further processing, the inspector in charge at the point of origin shall identify the shipment to the inspector in charge at destination by means of Form MP 408.

(c) The list of ingredients may be applied by stamping, printing, using paper bands, tags, or tissue strips, or other means approved by the Administrator in specific cases.

(d) All cured products shall be marked with the list of ingredients in accordance with Part 317 of this subchapter.

#### § 316.11 Special markings for certain meat food products.

(a) Meat food products prepared in casing or link form (whether or not thereafter subdivided), other than sausage, which possess the characteristics of or resemble sausage, shall bear on each link or piece the word "imitation" prominently displayed: Provided, That the following need not be so marked if they bear on each link or piece the name of the product in accordance with § 317.2 of this subchapter: Such products as coppa, capocollo, lachschinken, bacon, pork loins, pork shoulder butts, and similar cuts of meat which are prepared without added substance other than curing materials or condiments; meat rolls; bockwurst, and similar products which do not contain cereal or vegetables; headcheese, souse, sulze, scrapple, blood pudding, and liver pudding; and other products such as loaves, chili con carne, and meat and cheese products when prepared with sufficient cheese to give definite characteristics to the finished products: And provided further, That imitation sausage packed in properly labeled containers having a capacity of 3 pounds or less of a kind usually sold at retail intact, need not bear the word "imitation" on each link or piece if no other marking or labeling is applied directly to the product.

(b) When cereal, vegetable starch, starchy vegetable flour, soy flour, soy protein concentrate, isolated soy protein, dried milk, nonfat dry milk, or calcium reduced dried skim milk is added to sausage in casing or in link form within the limits prescribed in Part 319 of this subchapter, the products shall be marked with the name of each added ingredient, as for example, "cereal added," "potato flour added," "cereal and potato flour added," "soy flour added," "isolated soy protein added," "nonfat dry milk added," "calcium reduced dried skim milk added," or "cereal and nonfat dry milk added," as the case may be.

(c) (1) When product is placed in a casing to which artificial coloring is thereafter applied, as permitted in Part 318 of this subchapter, the product shall be legibly and conspicuously marked by stamping or printing on the casing the words "artificially colored."

(2) If a casing is removed from product at an official establishment and there is evidence of artificial coloring on the surface of the product, the product from which the casing has been removed shall be marked by stamping directly thereto the words "artificially colored."

(3) The casing containing product need not be marked to show that it is colored if it is colored prior to its use as a covering for the product, and the coloring is of a kind and so applied as not to be transferable to the product and not to be misleading or deceptive in any respect.

(d) When a approved artificial smoke flavoring or an approved smoke flavoring is added to the formula of any meat food product as permitted in Part 318 of this subchapter, the product shall be legibly and conspicuously marked with the words "Artificial Smoke Flavoring Added" or "Smoke Flavoring Added," whichever may be applicable.

(e) Subject to the provisions in paragraph (a) of this section, in the case of sausage of the smaller varieties, the markings prescribed in this



section may be limited to links bearing the official inspection legend, and such markings shall not be required if the sausages are packed in properly labeled containers having a capacity of 3 pounds or less and of a kind usually sold at retail intact. Further, all markings otherwise required by this section (except those required by paragraph (a) of this section) may be omitted from the casings of sausage and other meat food products when these products are to be processed in sealed metal containers properly labeled in accordance with the requirements in Part 317 of this subchapter.

(f) When an approved antioxidant is added to any meat food products as permitted in Part 318 and 319 of this subchapter, the products shall be legibly and conspicuously marked in an approved manner identifying the specific antioxidant used by its common name or approved abbreviation and the purpose for which it is added, such as, "BHA, BHT, and Propyl gallate added to help protect flavor."

(g) Sausage of the dry varieties treated with potassium sorbate or propylparaben (propyl p-hydroxybenzoate) as permitted by Part 318 of this subchapter shall be marked as prescribed in § 317.8(b)(28) of this subchapter.

#### § 316.12 Marking of equine carcasses and parts thereof.

(a) All inspected and passed equine carcasses and parts thereof prepared at any establishment shall be conspicuously marked at the time of inspection with the official inspection legend as prescribed in § 312.3 of this subchapter and with other information prescribed for marking products in this part.

(b) All equine carcasses and meat and other parts thereof shall be marked to show the kinds of animals from which they were derived, before the products are sold, transported, offered for sale or transportation, or received for transportation in commerce.

#### § 316.13 Marking of outside containers.

(a) Except as otherwise provided in Part 325 of this subchapter, when any inspected and passed product for domestic commerce is moved from an official establishment, the outside container shall bear an official inspection legend as prescribed in Part 312 of this subchapter.

(b) When any product prepared in an official establishment for domestic commerce has been inspected and passed and is enclosed in a cloth or other wrapping, such wrapping shall bear the official inspection legend and official establishment number applied by the approved 2 1/2-inch rubber brand in the form prescribed in Part 312 of this subchapter: Provided, That the rubber brand may be omitted if the official inspection legend and official establishment number on the product itself are clearly legible through the wrapping or the wrapping is labeled in accordance with Part 317 of this subchapter: Provided further, That plain unprinted wrappings, such as stockinettes, cheesecloth, paper, and crinkled paper bags, for properly marked products, which are used solely to protect the product against soiling or excessive drying during transportation or storage, need not bear the official inspection legend.

(c) The outside containers of products for export shall be marked in compliance with Part 322 of this subchapter as well as this part.



(d) Slack barrels used as outside containers of products shall have a cloth or paper top covering bearing the official inspection legend containing the official establishment number. At the time of removal of the covering, the official inspection legend shall be destroyed.

(e) The outside containers of any product which has been inspected and passed for cooking, pork which has been refrigerated as provided in § 318.10(c) of this subchapter, and beef which has been inspected and passed for refrigeration shall bear the markings and tag prescribed in § 325.7(b) of this subchapter.

(f) The outside containers of glands and organs which are not used for human food purposes, such as those described in § 325.19 of this subchapter, shall be plainly marked with the phrase "For pharmacoetical purposes," "For organotherapeutic purposes" or "For technical purposes," as appropriate, with no reference to inspection, and need not bear other markings otherwise required under the regulations in this subchapter.

(g) Stencils, box dies, labels, and brands may be used on shipping containers of properly labeled products and on such immediate containers, of properly marked products, as tierces, barrels, drums, boxes, crates, and large-size fiberboard containers, without approval as provided for in § 317.3 of this subchapter: Provided, That the stencils, box dies, labels, and brands are not false or misleading and are approved by the inspector in charge. The official inspection legend for use with such markings shall be approved by the Administrator as provided for in Part 317 of this subchapter.

(h) The outside containers of livers prepared as described in § 314.10(b), shall be marked as prescribed in § 314.10(c) of this subchapter.

(i) The outside containers of any equine product shall be marked to show the kinds of animals from which derived, when the products are sold, transported, offered for sale or transported, or received for transportation in commerce.

#### § 316.14 Marking tank cars and tank trucks used in transportation of edible products.

Each tank car and each tank truck carrying inspected and passed product from an official establishment shall bear a label containing the name of the product in accordance with § 317.2 of this subchapter, the official inspection legend containing the number of the official establishment and the words "date of loading," followed by a suitable space in which the date the tank car or tank truck is loaded shall be inserted. The label shall be located conspicuously and shall be printed on material of such character and so affixed as to preclude detachment or effacement upon exposure to the weather. Before the car or truck is removed from the place where it is unloaded, the carrier shall remove or obliterate such label.

\* \* \*

§ 316.15 Marking outside containers of inedible grease, etc.

(a) Outside containers of inedible grease, inedible tallow, or other inedible animal fat, or mixture of any such articles, resulting from operations at any official establishment shall be marked conspicuously with the word "inedible" prior to removal from the point of filling. Containers, such as tierces, barrels, and half barrels shall have both ends painted white with durable paint, if necessary, to provide a contrasting background, and the word "inedible" shall be marked thereon in letters not less than 2 inches high, while on tank cars and tank trucks the letters shall be not less than 4 inches high.

(b) Inspected rendered animal fat which is intended not to be used for human food may also be marked "inedible" if handled as provided in paragraph (a) of this section and Part 314 of this subchapter.

§ 316.16 Custom prepared products to be marked "Not for Sale."

Carcasses and parts therefrom that are prepared on a custom basis under § 303.1(a)(2) of this subchapter shall be marked at the time of preparation with the term "Not for Sale" in letters at least three-eighths inch in height, except that such products need not be so marked if in immediate containers properly labeled in accordance with the regulations in § 317.16 of this subchapter. Ink used for marking such products must comply with the requirements of § 316.5.

PART 317-LABELING, MARKING DEVICES, AND CONTAINERS

\* AUTHORITY: 34 Stat. 1260, 79 Stat. 903, as amended, 81 Stat. 584,  
\* 84 Stat. 91, 438; 21 U.S.C. 71 et seq., 601 et seq. \*

§ 317.1 Labels required; supervision by Program employee.

(a) When, in an official establishment, any inspected and passed product is placed in any receptacle or covering constituting an immediate container, there shall be affixed to such container a label as described in § 317.2 except that the following do not have to bear such a label.

(1) Wrappings of dressed carcasses and primal parts in an unprocessed state, bearing the official inspection legend, if such wrappings are intended solely to protect the product against soiling or excessive drying during transportation or storage, and the wrappings bear no information except company brand names, trade marks, or code numbers which do not include any information required by § 317.2;

(2) Uncolored transparent coverings, such as cellophane, which bears no written, printed, or graphic matter and which enclose any unpackaged or packaged product bearing all markings required by Part 316 of this subchapter which are clearly legible through such coverings;

(3) Animal and transparent artificial casings bearing only the markings required by Part 316 of this subchapter;

(4) Stockinettes used as "operative devices," such as those applied to cured meats in preparation for smoking, whether or not such stockinettes are removed following completion of the operations for which they were applied;

(5) Containers such as boil-in bags, trays of frozen dinners, and pie pans which bear no information except company brand names, trademarks, code numbers, directions for preparation and serving suggestions, and which are enclosed in a consumer size container that bears a label as described in § 317.2;

(6) Containers of products passed for cooking or refrigeration and moved from an official establishment under § 311.1 of this subchapter.

(b) Folders and similar coverings made of paper or similar materials, whether or not they completely enclose the product and which bear any written, printed, or graphic matter, shall bear all features required on a label for an immediate container.

(c) No covering or other container which bears or is to bear a label shall be filled, in whole or in part, except with product which has been inspected and passed in compliance with the regulations in this subchapter, which is not adulterated and which is strictly in accordance with the statement on the label. No such container shall be filled, in whole or in part, and no label shall be affixed thereto, except under supervision of a Program employee.

§ 317.2 Labels: definition; required features.

(a) A label within the meaning of this part shall mean a display of any printing, lithographing, embossing, stickers, seals, or other written, printed, or graphic matter upon the immediate container (not including package liners) of any product.

(b) Any word, statement, or other information required by this part to appear on the label must be prominently placed thereon with such conspicuousness (as compared with other words, statements, designs, or devices, in the labeling) and in such terms as to render it likely to be read and understood by the ordinary individual under customary conditions of purchase and use. In order to meet this requirement, such information must appear on the principal display panel except as otherwise permitted in this part. Except as provided in § 317.7, all words, statements, and other information required by or under authority of the Act to appear on the label or labeling shall appear thereon in the English language: Provided, however, that in the case of products distributed solely in Puerto Rico, Spanish may be substituted for English for all printed matter except the USDA inspection legend.

(c) Labels of all products shall show the following information on the principal display panel (except as otherwise permitted in this part), in accordance with the requirements of this part or, if applicable, Part 319 of this subchapter:

(1) The name of the product, which in the case of a product which purports to be or is represented as a product for which a definition and standard of identity or composition is prescribed in Part 319 of this subchapter, shall be the name of the food specified in the standard, and in the case of any other product shall be the common or usual name of the food, if any there be, and if there is none, a truthful descriptive designation, as prescribed in paragraph (e) of this section;

(2) If the product is fabricated from two or more ingredients, the word "ingredients" followed by a list of the ingredients as prescribed in paragraph (f) of this section;



(3) The name and place of business of the manufacturer, packer, or distributor for whom the product is prepared, as prescribed in paragraph (g) of this section;

(4) An accurate statement of the net quantity of contents, as prescribed in paragraph (h) of this section;

(5) An official inspection legend and, except as otherwise provided in paragraph (i) of this section, the number of the official establishment, in the form required by Part 312 of this subchapter;

(6) Any other information required by the regulations in this part or Part 319 of this subchapter.

(d) The principal display panel shall be the part of a label that is most likely to be displayed, presented, shown, or examined under customary conditions of display for sale. Where packages bear alternate principal display panels, information required to be placed on the principal display panel shall be duplicated on each principal display panel. The principal display panel shall be large enough to accommodate all the mandatory label information required to be placed thereon by this part and Part 319 of this subchapter with clarity and conspicuousness and without obscuring of such information by designs or vignettes or crowding. In determining the area of the principal display panel, exclude tops, bottoms, flanges at tops and bottoms of cans, and shoulders and necks of bottles or jars. The principal display panel shall be:

(1) In the case of a rectangular package, one entire side, the area of which is at least the product of the height times the width of that side.

(2) In the case of a cylindrical or nearly cylindrical container:

(i) An area that is 40 percent of the product of the height of the container times the circumference of the container, or (ii) a panel, the width of which is one-third of the circumference and the height of which is as high as the container: Provided, however, That if there is immediately to the right or left of such principal display panel, a panel which has a width not greater than 20 percent of the circumference and a height as high as the container, and which is reserved for information prescribed in subparagraphs (c)(2), (3) and (5), such panel shall be known as the "20 percent panel" and such information may be shown on that panel in lieu of showing it on the principal display panel.

(3) In the case of a container of any other shape, 40 percent of the total surface of the container.

(e) Any descriptive designation used as a product name for a product which has no common or usual name shall clearly and completely identify the product. Product which has been prepared by salting, smoking, drying, cooking, chopping, or otherwise shall be so described on the label unless the name of the product implies, or the manner of packaging shows that the product was subjected to such preparation. The unqualified terms "meat," "meat byproduct," "meat food product," and terms common to the meat industry but not common to consumers such as "picnic," "butt," "cal," "square," "loaf," "spread," "delight," "roll," "plate," "luncheon," and "daisy" shall not be used as names of a product unless accompanied with terms descriptive of the product or with a list of ingredients, as deemed necessary in any specific case by the Administrator in order to assure that the label will not be false or misleading.



(f) (1) The list of ingredients shall show the common or usual names of the ingredients arranged in the descending order of predominance, except as otherwise provided in this paragraph.

(i) The terms spice, natural flavor, natural flavoring, flavor and flavoring may be used in the following manner:

(A) The term "spice" means any aromatic vegetable substance in the whole, broken, or ground form, with the exceptions of onions, garlic and celery, whose primary function in food is seasoning rather than nutritional and from which no portion of any volatile oil or other flavoring principle has been removed. Spices include the spices listed in 21 CFR 182.10, and 184.

(B) The term "natural flavor," "natural flavoring," "flavor" or "flavoring" means the essential oil, oleoresin,, essence or extractive, protein hydrolysate, distillate, or any product or roasting, heating or enzymolysis, which contains the flavoring constituents derived from a spice, fruit or fruit juice, vegetable or vegetable juice, edible yeast, herb, bark, bud, root, leaf or any other edible portion of a plant, meat, seafood, poultry, eggs, dairy products, or fermentation products thereof, whose primary function in food is flavoring rather than nutritional. Natural flavors include the natural essence or extractives obtained from plants listed in 21 CFR 182.10, 182.20, 182.40, 182.50 and 184, and the substances listed in 21 CFR 172.510. The term natural flavor, natural flavoring, flavor or flavoring may also be used to designate spices, powdered onion, powdered garlic, and powdered celery.

(ii) The term "corn syrup" may be used to designate either corn syrup or corn syrup solids.

(iii) The term "animal and vegetable fats" or "vegetable and animal fats" may be used to designate the ingredients of mixtures of such edible fats in product designated "compound" or "shortening." "Animal fats" as used herein means fat derived from inspected and passed cattle, sheep, swine, or goats.

(iv) When a product is coated with pork fat, gelatin, or other approved substance and a specific declaration of such coating appears contiguous to the name of the product, the ingredient statement need not make reference to the ingredients of such coating.

(v) When two meat ingredients comprise at least 70 percent of the meat and meat byproduct ingredients of a formula and when neither of the two meat ingredients is less than 30 percent by weight of the total meat and meat byproducts used, such meat ingredients may be interchanged in the formula without a change being made in the ingredients statement on labeling materials: Provided, That the word "and" in lieu of a comma shall be shown between the declaration of such meat ingredients in the statement of ingredients.

(2) On containers of frozen dinners, entrees, pizzas, and similar consumer packaged products in cartons the ingredient statement may be placed on the front riser panel: Provided, That the words "see ingredients" followed immediately by an arrow is placed on the principal display panel immediately above the location of such statement without intervening print or designs.

(3) The ingredient statement may be placed on the 20 percent panel adjacent to the principal display panel and reserved for required information, in the case of a cylindrical or nearly cylindrical container.

(g) (1) The name or trade name of the person that prepared the product may appear as the name of the manufacturer or packer without qualification on the label. Otherwise the name of the distributor of the product shall be shown with a phrase such as "Prepared for \* \* \*." The place of business of the manufacturer, packer, or distributor shall be shown on the label by city, State, and postal ZIP code when such business is listed in a telephone or city directory, and if not listed in such directory, they the place of business shall be shown by street address, city, State, and postal ZIP code.

(2) The name and place of business of the manufacturer, packer, or distributor may be shown:

- (i) On the principal display panel or
- (ii) On the 20 percent panel and adjacent to the principal display panel and reserved for required information, in the case of a cylindrical or nearly cylindrical container, or
- (iii) On the front riser panel of frozen food cartons.

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(h) (1) The statement of net quantity of contents shall appear on the principal display panel of all containers to be sold at retail intact, in conspicuous and easily legible boldface print or type in distinct contrast to other matter on the container, and shall be declared in accordance with the provisions of this paragraph.

(2) The statement as it is shown on a label shall not be false or misleading and shall express an accurate statement of the quantity of contents of the container. Reasonable variations caused by loss or gain of moisture during the course of good distribution practices or by unavoidable deviations in good manufacturing practices will be recognized. Variations from stated quantity of contents shall be as provided in § 317.19. The statement shall not include any term qualifying a unit of weight, measure, or count such as "jumbo quart," "full gallon," "giant quart," "when packed," "minimum," or words of similar importance.

(3) The statement shall be placed on the principal display panel within the bottom 30 percent of the area of the panel in lines generally parallel to the base: Provided, That on packages having a principal display panel of 5 square inches or less, the requirement for placement within the bottom 30 percent of the area of the label panel shall not apply when the statement meets the other requirements of this paragraph (h). In any case, the statement may appear in more than one line. The terms "net weight" or "net wt." shall be used when stating the net quantity of contents in terms of weight, and the term "net contents" or "content" when stating the net quantity of contents in terms of fluid measure.

(4) Except as provided in § 317.7, the statement shall be expressed in terms of avoirdupois weight or liquid measure. Where no general consumer usage to the contrary exists, the statement shall be in terms of liquid measure, if the product is liquid, or in terms of weight if the product is solid, semisolid viscous or a mixture of solid and liquid. For example, a declaration of 3/4-pound avoirdupois weight shall be expressed as "Net Wt. 12 oz." except as provided for in subparagraph (5) of this paragraph for random weight packages; a declaration of 1 1/2 pounds avoirdupois weight shall be expressed as "Net Wt. 24 oz. (1 lb. 8 oz.)," "Net Wt. 24 oz. (1 1/2 lb.)," or "Net Wt. 24 oz. (1.5 lbs.)."

(5) On packages containing 1 pound or 1 pint and less than 4 pounds or 1 gallon, the statement shall be expressed as a dual declaration both in ounces and (immediately thereafter in parenthesis) in pounds, with any remainder in terms of ounces or common or decimal fraction of the pound, or in the case of liquid measure, in the largest whole units with any remainder in terms of fluid ounces or common or decimal fractions of the pint or quart, except that on random weight packages the statement shall be expressed in terms of pounds and decimal fractions of the pound, for packages over 1 pound, and for packages which do not exceed 1 pound the statement may be in decimal fractions of the pound in lieu of ounces.

Paragraph (h) (9) of this section permits certain exceptions from the provision of this paragraph for margarine packages, random weight consumer size packages, and packages of less than 1/2 ounce net weight. Paragraph (h) (12) of this section permits certain exceptions from the provision of this paragraph for multi-unit packages.



(6) The statement shall be in letters and numerals in type size established in relationship to the area of the principal display panel of the package and shall be uniform for all packages of substantially the same size by complying with the following type specifications:

(i) Not less than one-sixteenth inch in height on packages, the principal display panel of which has an area of 5 square inches or less;

(ii) Not less than one-eighth inch in height on packages, the principal display panel of which has an area of more than 5 but not more than 25 square inches;

(iii) Not less than three-sixteenths inch in height on packages, the principal display panel of which has an area of more than 25 but not more than 100 square inches;

(iv) Not less than one-quarter inch in height on packages, the principal display panel of which has an area of more than 100 but not more than 400 square inches.

(v) Not less than one-half inch in height on packages, the principal display panel of which has an area of more than 400 square inches.

(7) The ratio of height to width of letters and numerals shall not exceed a differential of 3 units to 1 unit (no more than 3 times as high as it is wide). Heights pertain to upper case or capital letters. When upper and lower case or all lower case letters are used, it is the lower case letter "o" or its equivalent that shall meet the minimum standards. When fractions are used, each component numeral shall meet one-half the height standards.

(8) The statement shall appear as a distinct item on the principal display panel and shall be separated by a space at least equal to the height of the lettering used in the statement from other printed label information appearing above or below the statement and by a space at least equal to twice the width of the letter "N" of the style of type used in the quantity of contents statement from other printed label information appearing to the left or right of the statement. It shall not include any term qualifying a unit of weight, measure, or count such as, "jumbo quart," "full gallon," "giant quart," "when packed," "Minimum" or words of similar import.

(9) The following exemptions from the requirements contained in this paragraph (h) are hereby established:

\* (i) Individually wrapped, random weight consumer size packages  
\* shipped in bulk containers (as specified in paragraph (h)(11) of this  
\* section) and meat products that are subject to shrinkage through moisture  
\* loss during good distribution practices and are designated as gray area  
\* type of products as defined under § 317.19 need not bear a net weight  
\* statement when shipped from an official establishment, provided that a net  
\* weight shipping statement which meets the requirements of paragraph (h)(2)  
\* of this section is applied to their shipping container prior to shipping  
\* it from the official establishment. Net weight statements so applied to  
\* the shipping container are exempt from the type size, dual declaration,  
\* and placement requirements of this paragraph, if an accurate statement of  
\* net weight is shown conspicuously on the principal display panel of the

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shipping container. The net weight also shall be applied directly to random weight consumer size packages prior to retail display and sale. The net weight statement on random weight consumer size packages for retail sale shall be exempt from the type size, dual declaration, and placement requirements of this paragraph, if an accurate statement of net weight is shown conspicuously on the principal display panel of the package.

(ii) Individually wrapped and labeled packages of less than 1/2 ounce net weight and random weight consumer size packages shall be exempt from the requirements of this paragraph if they are in a shipping container and the statement of net quantity of contents on the shipping container meets the requirements of paragraph (h) (2) of this section.

(iii) Individually wrapped and labeled packages of less than 1/2 ounce net weight bearing labels declaring net weight, price per pound, and total price, shall be exempt from the type size, dual declaration, and placement requirements of this paragraph, if an accurate statement of net weight is shown conspicuously on the principal display panel of the package.

(iv) Margarine in 1 pound rectangular packages (except packages containing whipped or soft margarine or packages that contain more than four sticks) is exempt from the requirements of subparagraphs (3) and (5) of this paragraph regarding the placement of the statement of the net quantity of contents within the bottom 30 percent of the principal display panel and that the statement be expressed both in ounces and in pounds, if the statement appears as "1 pound" or "one pound" in a conspicuous manner on the principal display panel.

(v) Sliced shingle packed bacon in rectangular packages containing 8 ounces, 1 pound, or 2 pounds are exempt from the requirements of subparagraphs (3) and (5) of this paragraph regarding the placement of the statement of the net quantity of contents within the bottom 30 percent of the principal display panel and that the statement be expressed both in ounces and in pounds if the statement appears as "8 oz.," "1/2 pound," "1 pound," "one pound," "2 pounds" or "two pounds," as the case may be, in conspicuous manner on the principal display panel.

(10) Labels for containers which bear any representation as to the number of servings contained therein shall bear, contiguous to such representation, and in the same size type as is used for such representation, a statement of the net quantity of each such serving.

(11) As used in this section, a "random weight consumer size package" is one which is one of a lot, shipment, or delivery of packages of the same product with varying weights and with no fixed weight pattern.

(12) On a multiunit retail package, a statement of the net quantity of contents shall appear on the outside of the package and shall include the number of individual units, the quantity of each individual unit, and, in parentheses, the total net quantity of contents of the multiunit package in terms of avoirdupois or fluid ounces, except that such declaration of total quantity need not be followed by an additional parenthetical declaration in terms of the largest whole units and subdivisions thereof, as required by subparagraph (5) of this paragraph. For the purposes of this section, "multiunit retail package" means a package containing two or more individually packaged units of the



identical commodity and in the same quantity, with the individual packages intended to be sold as part of the multiunit retail package but capable of being individually sold in full compliance with all requirements of the regulations in this part. Open multiunit retail packages that do not obscure the number of units and the labeling thereon are not subject to this paragraph if the labeling of each individual unit complies with the requirements of subparagraphs (2), (3), (6), and (8) of this paragraph.

(13) Shingle packed sliced bacon cartons containing product weighing other than 8 ounces, 1 pound, or 2 pounds shall have the statement of the net quantity of contents shown with the same prominence as the most conspicuous feature on the label and printed in a color of ink contrasting sharply with the background and such containers of sliced bacon that are rectangular are exempt from the requirements of subparagraphs (3) and (5) of this paragraph regarding the placement of the statement of the net quantity of contents within the bottom 30 percent of the principal display panel and that the statement be expressed both in ounces and in pounds.

(i) The official establishment number of the official establishment in which the product was processed under inspection shall be placed as follows:

(1) Within the official inspection legend in the form required by

Part 312 of this subchapter; or

(2) Outside the official inspection legend elsewhere on the exterior of the container or its labeling, e.g., the lid of a can, if shown in a prominent and legible manner in a size sufficient to insure easy visibility and recognition and accompanied by the prefix "EST"; or

(3) Off the exterior of the container, e.g., on a metal clip used to close casings or bags, or on the back of a paper label of a canned product, or on other packaging or labeling material in the container e.g., on aluminum pans and trays placed within containers, when a statement of its location is printed contiguous to the official inspection legend, such as "EST. No. on Metal Clip" or "Est. No. on Pan", if shown in a prominent and legible manner in a size sufficient to insure easy visibility and recognition; or

(4) On an insert label placed under a transparent covering if clearly visible and legible and accompanied by the prefix "EST".

(j) Labels of any product within any of the following paragraphs shall show the information required by such paragraph for such product:

(1) A label for product which is an imitation of another food shall bear the word "imitation" immediately preceding the name of the food imitated and in the same size and style of lettering as in that name and immediately thereafter the word "ingredients:" and the names of the ingredients arranged in the order of their predominance.

(2) If a product purports to be or is represented for any special dietary use by man, its label shall bear a statement concerning its vitamin, mineral, and other dietary properties upon which the claim for such use is based in whole or in part and shall be in conformity with regulations (21 CFR Part 125) established pursuant to sections 403 and 701 of the Federal Food, Drug, and Cosmetic Act (21 U.S.C. 343, 371).

(3) When an approved artificial smoke flavoring or an approved smoke flavoring is added as an ingredient in the formula of a meat food product, as

(§ 317.2(j)(3) continued)

permitted in Part 318 of this subchapter, there shall appear on the label, in prominent letters and contiguous to the name of the product, a statement such as "Artificial Smoke Flavoring Added" or "Smoke Flavoring Added," as may be applicable, and the ingredient statement shall identify any artificial smoke flavoring or smoke flavoring so added as an ingredient in the formula of the meat food product.

(4) When any other artificial flavoring is permitted under Part 318 of this subchapter to be added to a product, the ingredient statement shall identify it as "Artificial Flavoring."

(5) When artificial coloring is added to edible fats as permitted under Part 318 of this subchapter such substance shall be declared on the label in a prominent manner and contiguous to the name of the product by the words "Artificially colored" or "Artificial coloring added" or "With added artificial coloring." When natural coloring such as annatto is added to edible fats as permitted under Part 318 of this subchapter, such substance shall be declared on the label in the same manner by a phrase such as "Colored with annatto."

(6) When product is placed in a casing to which artificial coloring is applied as permitted under Part 318 of this subchapter, there shall appear on the label, in a prominent manner and contiguous to the name of the product, the words, "Artificially colored."

(7) If a casing is removed from product at an official establishment and there is evidence of artificial coloring on the surface of the product, there shall appear on the label, in a prominent manner and contiguous to the name of product, the words "Artificially colored."

(8) When a casing is colored prior to its use as a covering for product and the color is not transferred to the product enclosed in the casing, no reference to color need appear on the label but no such casing may be used if it is misleading or deceptive with respect to color, quality, or kind of product, or otherwise.

(9) Product which bears or contains any other artificial coloring, as permitted under Part 318 of this subchapter, shall bear a label stating that fact on the immediate container or if there is none, on the product.

(10) When an antioxidant is added to product as permitted under Part 318 of this subchapter, there shall appear on the label in prominent letters and contiguous to the name of the product, a statement identifying the officially approved specific antioxidant by its common name or abbreviation thereof and the purpose for which it is added, such as, "BHA, BHT, and Propyl gallate added to help protect flavor."

(11) Containers of meat packed in borax or other preservative for export to a foreign country which permits the use of such preservative shall, at the time of packing, be marked "for export," followed on the next line by the words "packed in preservative," or such equivalent statement as may be approved for this purpose by the Administrator and directly beneath this there shall appear the word "establishment" or abbreviation thereof, followed by the number of the establishment at which the product is packed. The complete statement shall be applied in a conspicuous location and in letters not less than 1 inch in height.

(12) Containers of other product packed in, bearing, or containing any chemical preservative shall bear a label stating that fact.



(§ 317.2(j) continued)

(13)(i) On the label of any "Mechanically Separated (Species)" described in § 319.5(a) of this subchapter, the name of such product shall be followed immediately by the phrase "for processing" unless such product has a protein content of not less than 14 percent and a fat content of not more than 30 percent.

(ii) When any "Mechanically Separated (Species)" described in § 319.5 of this subchapter is used as an ingredient in the preparation of a meat food product and such "Mechanically Separated (Species)" contributes 20 mg or more of calcium to a serving of such meat food product, the label of such meat food product shall state the calcium content of such meat food product, determined and expressed as the percentage of the U.S. Recommended Daily Allowance (U.S. RDA) in a serving in accordance with 21 CFR 101.9(b)(1), (c)(7)(i) and (iv), and (e), as part of any nutrition information included on such label, or if such meat food product does not bear nutrition labeling information, as part of a prominent statement in immediate conjunction with the list of ingredients, as follows: "A \_\_\_\_\_ serving contains \_\_\_\_% of the U.S. RDA of calcium", with the blanks to be filled in, respectively, with the quantity of such product that constitutes a serving and the amount of calcium provided by such serving: Provided, That, calcium content need not be stated where (a) the percent of the U.S. RDA of calcium to be declared would not differ from the percent of the U.S. RDA that would be declared if the meat food product contained only hand deboned ingredients or (b) the calcium content of a serving of the meat food product would be 20 percent of the U.S. RDA or more if the meat food product contained only hand deboned ingredients.

(k) Packaged products which require special handling to maintain their wholesome condition shall have prominently displayed on the principal display panel of the label the statement: "Keep Refrigerated," "Keep Frozen," "Perishable Keep Under Refrigeration," or such similar statement as the Administrator may approve in specific cases. Products that are distributed frozen during distribution and thawed prior to or during display for sale at retail shall bear the statement on the shipping container: "Keep Frozen." The consumer-size containers for such products shall bear the statement "Previously Handled Frozen for Your Protection, Refreeze or Keep Refrigerated." For all perishable canned products the statement shall be shown in upper case letters one-fourth inch in height for containers having a net weight of 3 pounds or less, and for containers having a net weight over 3 pounds, the statement shall be in upper case letters at least one-half inch in height.

§ 317.3 Approval of abbreviations of marks of inspection; preparation of marking devices bearing inspection legend without advance approval prohibited; exception.

(a) The Administrator may approve and authorize the use of abbreviations of marks of inspection under the regulations in this subchapter. Such abbreviations shall have the same force and effect as the respective marks for which they are authorized abbreviations.

(b) Except for the purposes of preparing and submitting a sample or samples of the same to the Administrator for approval, no brand manufacturer, printer, or other person shall cast, print, lithograph, or otherwise make any marking device containing any official mark or simulation thereof, or any label bearing any such mark simulation, without the written authority

\* therefor of the Administrator. However, when any such sample label, or  
\* other marking device, is approved by the Administrator, additional supplies  
\* of the approved label, or marking device, may be made for use in accordance  
\* with the regulations in this subchapter, without further approval by the  
\* Administrator. The provisions of this paragraph apply only to labels, or  
\* other marking devices, bearing or containing an official inspection legend  
\* shown in § 312.2(b), § 312.3(a) [only the legend appropriate for horse meat  
\* food products] or § 312.3(b) [only the legend appropriate for other (nonhorse)  
\* equine meat food products], or any abbreviations, copy or representation  
\* thereof.

\* (c) No brand manufacturer or other person shall cast or otherwise make,  
\* without an official certificate issued in quadruplicate by a Program  
\* employee, a brand or other marking device containing an official inspection  
\* legend, or simulation thereof, shown in § 312.2(a), § 312.3(a) [only the  
\* legend appropriate for horse carcasses and parts of horse carcasses],  
\* § 312.3(b) [only the legend appropriate for other equine (nonhorse) carcasses  
\* and parts of other (nonhorse) equine carcasses] or § 312.7(a).

\* (1) The certificate is a Food Safety and Inspection Service form for  
\* signature by a Program employee and the official establishment ordering the  
\* brand or other marking device, bearing a certificate serial number and a  
\* letterhead and the seal of the United States Department of Agriculture. The  
\* certificate authorizes the making of only the brands or other marking devices  
\* of the type and quantity listed on the certificate.

\* (2) After signing the certificate, the Program employee and the  
\* establishment shall each keep a copy, and the remaining two copies shall be  
\* given to the brand or other marking device manufacturer.

\* (3) The manufacturer of the brands or other marking devices shall  
\* engrave or otherwise mark each brand or other marking device with a permanent  
\* identifying serial number unique to it. The manufacturer shall list on each  
\* of the two copies of the certificate given to the manufacturer the number of  
\* each brand or other marking device authorized by the certificate. The  
\* manufacturer shall retain one copy of the certificate for the manufacturer's  
\* records and return the remaining copy with the brands or other marking devices  
\* to the Program employee whose name and address are given on the certificate as  
\* the recipient.

\* (4) In order that all such brands or other marking devices bear  
\* identifying numbers, within one year after June 24, 1985, an establishment  
\* shall either replace each such brand or other marking device which does not  
\* bear an identifying number, or, under the direction of the inspector-in-charge,  
\* mark such brand or other marking device with a permanent identifying number.  
\* (The recordkeeping requirements under this section have been approved by the  
\* Office of Management and Budget under OMB #0583-0015.)

#### § 317.4 Labeling to be approved by Administrator.

(a) No labeling shall be used on any product until it has been approved  
in its final form by the Administrator. For the convenience of the establish-  
ment, sketches or proofs of new labeling may be submitted in triplicate to  
the Standards and Labeling Division, Meat and Poultry Inspection Technical  
Services, in Washington, D.C., for approval, and the preparation of final  
labeling deferred until such approval is obtained. "Sketch" labeling is a

printer's proof or other copy which clearly shows all labeling material, size, location, and an indication of final color. All final labeling shall be submitted in triplicate to the Standards and Labeling Division for approval, except where such approval may be obtained from the inspector-in-charge as specified in this section or where generic approval is granted as specified in § 317.5. Any establishment that wishes to submit any labeling to the Standards and Labeling Division, Meat and Poultry Inspection Technical Services, Washington, D.C., for approval may do so.

(b) In case of lithographed labels, paper takeoffs in lieu of sections of the metal containers shall be submitted for approval. Such paper takeoffs shall not be in the form of a negative but shall be a complete reproduction of the label as it will appear on the package, including any color scheme involved. In case of fiber containers, printed layers, such as the kraft paper sheet, shall be submitted for approval in lieu of the complete container.

(c) Inserts, tabs, liners, pasters, and like devices containing printed or graphic matter and for use on, or to be placed within, containers and coverings of product shall be submitted for approval in the same manner as provided for labels in paragraph (a) of this section, except that inspector in charge may permit use of such devices which contain no reference to product and bear no misleading feature.

(d) Application may be made, consistent with the requirements of this section, for a temporary approval for the use of a label or other labeling that may otherwise be deemed deficient in some particular. Temporary approvals may be granted by the Standards and Labeling Division for a period not to exceed 180 calendar days. Such an approval may be granted if (1) the proposed labeling would not misrepresent the product; (2) use of the labeling would not present any potential health, safety, or dietary problems to the consumer; (3) denial of the request would create undue economic hardship; and (4) an unfair competitive advantage would not result from the granting of the temporary approval. Temporary approvals may not be extended unless the applicant demonstrates that new circumstances, meeting the above criteria, have developed since the original temporary approval was granted.

(e) Inspector-in-charge may approve labeling in certain cases.

(1) At the request of the official establishment, the inspector-in-charge may approve labeling, listed in paragraph (e)(3) of this section, which has not been submitted to the Standards and Labeling Division: Provided, That the labeling is so used as not to be false or misleading, and that all approvals are issued in writing in response to formal applications, and that copies of the approved applications are forwarded by the inspector-in-charge for filing and possible audit to the Standards and Labeling Division, Meat and Poultry Inspection Technical Services, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, D.C. 20250.

(2) Denial of a labeling application by the inspector-in-charge precludes use of the labeling unless and until authorization is obtained under paragraph (a) of this section.



(3) The inspector-in-charge may approve: (i) Final labeling of labeling already approved in sketch or proof form by the Standards and Labeling Division and the final labeling is prepared without modification or with only minor modification as described in paragraph (e)(3)(iii) or as described in §317.5;

(ii) Labeling for single ingredient products (such as steak or lamb chops) which do not contain quality claims (such as "blue ribbon" or "choice"), negative claims (such as "no sugar added"), geographical claims, nutritional claims, guarantees, or foreign language;

(iii) Any label or other labeling which has already been approved but which contains one or more minor modifications, as set forth in this subparagraph: Provided, That in the opinion of the inspector-in-charge, all mandatory information remains sufficiently prominent and the labeling as modified is so used as not to be false or misleading:

(A) Brand name changes: Provided, That there are no design changes, the brand name does not use a term that connotes quality or other product characteristics, the brand name has no geographic significance, and the brand name does not affect the name of the product;

(B) The deletion of the word "new" on new product labeling;

(C) The addition, deletion, or amendment of handling instructions: Provided, That the change is consistent with §317.2 of this subchapter;

(D) Changes reflecting a change in the quantity of an ingredient shown in the formula without a change in the order of predominance shown on the label: Provided, That the change in quantity of ingredients complies with any minimum or maximum limits for the use of such ingredients prescribed in Parts 318 and 319 of this subchapter;

(E) Changes in the color of the labeling: Provided, That the inspector-in-charge is satisfied that sufficient contrast and legibility remain; or

(F) A change in the product vignette: Provided, That the change does not affect mandatory labeling information;

(iv) Labeling for containers of meat and meat food products sold under contract specifications to Federal Government agencies, when such product is not offered for sale to the general public: Provided, That the contract specifications include specific requirements with respect to labeling, and are made available to the inspector-in-charge;

(v) Labels for shipping containers which contain fully labeled immediate containers;

(vi) Labeling for products not intended for human food: Provided, That they comply with Part 325 of this subchapter;

(vii) Meat inspection legends, which comply with Parts 312 and 316 of this subchapter; and

(viii) Meat carcass ink brands, and meat food product ink and burning brands, which comply with Parts 312 and 316 of this subchapter.





\* (a) Labeling which is generically approved under paragraph (b) of this  
\* section is approved for use without additional authorization, provided the  
\* labeling shows all mandatory information in a sufficiently prominent manner  
\* and is not otherwise false or misleading in any particular. Any  
\* determination by the inspector-in-charge that labeling being used in  
\* accordance with paragraph (b) of this section is false or misleading or that  
\* labeling alleged by an establishment to be approved under paragraph (b) of  
\* this section which the inspector-in-charge determines is not so approved,  
\* shall preclude the use of the labeling and said determination shall remain in  
\* effect unless and until an alternative decision is made by the Standards and  
\* Labeling Division. A copy of any labeling to be used in accordance with  
\* paragraph (b) of this section shall be supplied to the inspector-in-charge  
\* prior to its use.

\* (b) Labeling which has previously been approved but which contains the  
\* following modifications is generically approved and may be used in  
\* conformity with the requirements of paragraph (a) of this section:

\* (1) All features of the labeling are proportionately enlarged or  
\* reduced: Provided, That all minimum size requirements specified in  
\* applicable regulations are met and the labeling is legible;

\* (2) There is substitution of such abbreviations as "lb." for "pound," or  
\* "oz." for "ounce," or the word "pound" or "ounce" is substituted for the  
\* abbreviation;

\* (3) A master or stock label has been approved from which the name and  
\* address of the distributor are omitted and such name and address are applied  
\* before being used (in such case, the words "prepared for" or similar  
\* statement must be shown together with the blank space reserved for the  
\* insertion of the name and address when such labels are offered for approval);

\* (4) During holiday seasons, wrappers or other covers bearing floral or  
\* foliage designs or illustrations of rabbits, chicks, fireworks, or other  
\* emblematic holiday designs are used with approved labeling (the use of such  
\* designs will not make necessary the application of labeling not otherwise  
\* required);

\* (5) There is a change in the language or the arrangement of directions  
\* pertaining to the opening of containers or the serving of the product;

\* (6) The addition, deletion, or amendment of a coupon, a cents-off  
\* statement, cooking instructions, packer product code information, or UPC  
\* product code information.

\* (7) Any change in the name or address of the packer, manufacturer, or  
\* distributor that appears in the signature line;

\* (8) Any change in the net weight: Provided, That the size of the net  
\* weight statement complies with §317.2 of this subchapter;

\* (9) The addition, deletion, or amendment of recipe suggestions for the  
\* product;

\* (10) Any changes in punctuation;

\* (11) Newly assigned or revised establishment numbers for a particular  
\* establishment for which use of the labeling has been approved by the  
\* Standards and Labeling Division or the inspector-in-charge assigned to that  
\* establishment;

\* (12) The addition or deletion of open dating information; or

\* (13) A change in the type of packaging material on which the label is  
\* printed.

§ 317.6 Approved labels to be used only on products to which they are applicable.

Labels shall be used only on products for which they are approved, and only if they have been approved for such products in accordance with § 317.3: Provided, That existing stocks of labels approved prior to the effective date of this section and the quantity of which has been identified to the circuit supervisor as being in storage on said date at the official establishment or other identified warehouse for the account of the operator of the official establishment may be used until such stocks are exhausted, but not later than 1 year after the effective date of this section unless such labels conform to all the requirements of this part and Part 319 of this subchapter. The Administrator may upon the show of good cause grant individual extension of time as he deems necessary.

§ 317.7 Products for foreign commerce; printing labels in foreign language permissible; other deviations.

Labels to be affixed to packages of products for foreign commerce may be printed in a foreign language and may show the statement of the quantity of contents in accordance with the usage of the country to which exported and other deviations from the form of labeling required under this part may be approved for such product by the Administrator in specific cases: Provided,

(a) That the proposed labeling accords to the specifications of the foreign purchaser.

(b) That it is not in conflict with the laws of the country to which the product is intended for export, and

(c) That the outside container is labeled to show that it is intended for export; but if such product is sold or offered for sale in domestic commerce, all the requirements of this subchapter apply. The inspection legend and the establishment number shall in all cases appear in English but in addition, may appear literally translated in a foreign language.

§ 317.8 False or misleading labeling or practices generally; specific prohibitions and requirements for labels and containers.

(a) No product or any of its wrappers, packaging, or other containers shall bear any false or misleading marking, label, or other labeling and no statement, word, picture, design, or device which conveys any false impression or gives any false indication of origin or quality or is otherwise false or misleading shall appear in any marking or other labeling. No product shall be wholly or partly enclosed in any wrapper, packaging, or other container that is so made, formed, or filled as to be misleading.

(b) The labels and containers of product shall comply with the following provisions, as applicable:

(1) Terms having geographical significance with reference to a locality other than that in which the product is prepared may appear on the label only when qualified by the word "style," "type," or "brand," as the case may be, in the same size and style of lettering as in the geographical term, and accompanied with a prominent qualifying statement identifying the country, State, Territory, or locality in which the product is prepared, using terms appropriate to effect the qualification. When the word "style" or "type" is used, there



must be a recognized style or type of product identified with and peculiar to the area represented by the geographical term and the product must possess the characteristics of such style or type, and the word "brand" shall not be used in such a way as to be false or misleading: Provided, That a geographical term which has come into general usage as a trade name and which has been approved by the Administrator as being a generic term may be used without the qualifications provided for in this paragraph. The terms "frankfurter," "vienna," "bologna," "lebanon bologna," "braunschweiger," "thuringer," "genoa," "leona," "berliner," "holstein," "gotegorg," "milan," "polish," "Italian" and their modifications, as applied to sausages, the terms "brunswick" and "irish" as applied to stews and the term "boston" as applied to pork shoulder butts need not be accompanied with the word "style," "type," or "brand," or a statement identifying the locality in which the product is prepared.

(2) Such terms as "farm" or "country" shall not be used on labels in connection with products unless such products are actually prepared on the farm or in the country: Provided, That, if the product is prepared in the same way as on the farm or in the country these terms, if qualified by the word "style" in the same size and style of lettering, may be used: Provided, further, That the term "farm" may be used as part of a brand designation when qualified by the word "brand" in the same size and style of lettering, and followed with a statement identifying the locality in which the product is prepared: And Provided further, that the provisions of this subparagraph shall not apply to products prepared in accordance with § 319.106 of this subchapter. Sausage containing cereal shall not be labeled "farm style" or "country style," and lard not rendered in an open kettle shall not be designated as "farm style" or "country style."

(3) The requirement that the label shall contain the name and place of business of the manufacturer, packer, or distributor shall not relieve any establishment from the requirement that its label shall not be misleading in any particular.

(4) The term "spring lamb" or "genuine spring lamb" is applicable only to carcasses of new-crop lambs slaughtered during the period beginning in March and terminating not beyond the close of the week containing the first Monday in October.

(5) (i) Coverings shall not be of such color, design, or kind as to be misleading with respect to color, quality, or kind of product to which they are applied. For example, transparent or semitransparent coverings for such articles as sliced bacon or fresh (uncooked) meat and meat food products shall not bear lines or other designs of red or other color which give a false impression of leanness of the product. Transparent or semitransparent wrappers, casings, or coverings for use in packaging cured, cured and smoked, or cured and cooked sausage products, and sliced ready-to-eat meat food products may be color tinted or bear red designs on 50 percent of such wrapper or covering: Provided, That the transparent or semitransparent portion of the principal display panel is free of color tinting and red designs: And provided further, That the principal display panel provides at least 20 percent unobstructed clear space, consolidated in one area so that the true nature and color of the product is visible to the consumer.



(ii) Packages for sliced bacon that have a transparent opening shall be designed to expose, for viewing, the cut surface of a representative slice. Packages for sliced bacon which meet the following specifications will be accepted as meeting the requirements of this subparagraph provided the enclosed bacon is positioned so that the cut surface of the representative slice can be visually examined:

(a) For shingle-packed sliced bacon, the transparent window shall be designed to reveal at least 70 percent of the length (longest dimension) of the representative slice, and this window shall be at least 1 1/2 inches wide. The transparent window shall be located not more than five-eighths inch from the top or bottom edge of a 1-pound or smaller package and not more than three-fourths inch from either the top or bottom edge of a package larger than 1 pound.

(b) For stack-packed sliced bacon, the transparent window shall be designed to reveal at least 70 percent of the length (longest dimension) of the representative slice and be at least 1 1/2 inches wide.

(6) The word "fresh" shall not be used on labels to designate product which contains any sodium nitrate, sodium nitrite, potassium nitrate, or potassium nitrite, or which has been salted for preservation.

(7)(i) No ingredient shall be designated on the label as a spice, flavoring, or coloring unless it is a spice, flavoring, or coloring, as the case may be. An ingredient that is both a spice and a coloring, or both a flavoring and a coloring, shall be designated as "spice and coloring," or "flavoring and coloring," as the case may be, unless such ingredient is designated by its common or usual name.

(ii) Any ingredient not designated in § 317.2(f)(1)(i) of this part whose function is flavoring, either in whole or in part, must be designated by its common or usual name. Those ingredients which are of livestock and poultry origin must be designated by names that include the species and livestock and poultry tissues from which the ingredients are derived.

(8) As used on labels of product, the term "gelatin" shall mean (i) the jelly prepared in official establishments by cooking pork skins, tendons, or connective tissue from inspected and passed product, and (ii) dry commercial gelatin or the jelly resulting from its use.

(9) Product (other than canned product) labeled with the term "loaf" as part of its name:

(i) If distributed from the official establishment in consumer size containers may be in any shape;

(ii) If distributed in a container of a size larger than that sold intact at retail the product shall be prepared in rectangular form, or as in subdivision (iii) of this subparagraph;

(iii) If labeled as a "Old Fashioned Loaf" shall be prepared in a traditional form, such as rectangular with rounded top or circular with flat bottom and rounded top.

(10) The term "baked" shall apply only to product which has been cooked by the direct action of dry heat and for a sufficient time to permit the product to assume the characteristics of a baked article, such as the formation of a brown crust on the surface, rendering out of surface fat, and the caramelization of the sugar if applied. Baked loaves shall be heated to a temperature of at least 160° F. and baked pork cuts shall be heated to an internal temperature of at least 170° F.

(11) When products such as loaves are browned by dipping in hot edible oil or by a flame, the label shall state such fact, e.g., by the words "Browned in Hot Cottonseed Oil" or "Browned by a Flame," as the case may be, appearing as part of the product name.

(12) The term "meat" and the names of particular kinds of meat, such as beef, veal, mutton, lamb, and pork, shall not be used in such manner as to be false or misleading.

(13) The word "ham," without any prefix indicating the species of animal from which derived, shall be used in labeling only in connection with the hind legs of swine. Ham shanks as such or ham shank meat as such or the trimmings accruing in the trimming and shaping of hams shall not be labeled "ham" or "ham meat" without qualification. When used in connection with a chopped product the term "ham" or "ham meat" shall not include the skin.

(14) The terms "shankless" and "hockless" shall apply only to hams and pork shoulders from which the shank or hock has been completely removed, thus eliminating the entire tibia and fibula, or radius and ulna, respectively, together with the overlying muscle, skin, and other tissue.

(15) Such terms as "meat extract" or "extract of beef" without qualification shall not be used on labels in connection with products prepared from organs or other parts of the carcass, other than fresh meat. Extracts prepared from any parts of the carcass other than fresh meat may be properly labeled as extracts with the true name of the parts from which prepared. In the case of extract in fluid form, the word "fluid" shall also appear on the label, as, for example, "fluid extract of beef."

(16) When cereal, vegetable starch, starchy vegetable flour, soy flour, soy protein concentrate, isolated soy protein, dried milk, nonfat dry milk, dry or dried whey, reduced lactose whey, reduced minerals whey, whey protein concentrate, calcium reduced dried skim milk, wheat gluten, tapioca dextrin, \* or sodium caseinate is added to sausage within the limits prescribed in Part \* 319 of this subchapter, there shall appear on the label, in a prominent manner, contiguous to the name of the product, the name of each such added ingredient as, for example, "Cereal Added," "With Cereal," "Potato Flour Added," "Cereal and Potato Flour Added," "Soy Flour Added," "Soy Protein Concentrate Added," "Isolated Soy Protein Added," "Nonfat Dry Milk Added," \* "Sodium Caseinate Added," "Tapioca Dextrin Added," "Calcium Reduced Dried Skim \* Milk Added," or "Cereal and Nonfat Dry Milk Added" as the case may be.

(17) When any product is enclosed in a container along with a packing substance such as brine, vinegar, or agar jelly, a declaration of the packing substance shall be printed prominently on the label as part of the name of the product, as for example, "frankfurts packed in brine," "lamb tongue packed in vinegar," or "beef tongue packed in agar jelly," as the case may be. The packing substance shall not be used in such a manner as will result in the container being so filled as to be misleading.

(18) "Leaf lard" is lard prepared from fresh leaf fat.

(19) When lard or hardened lard is mixed with rendered pork fat or hardened rendered pork fat, the mixture shall be designated as "rendered pork fat" or "hardened rendered pork fat," as the case may be.

(20) Oil, stearin, or stock obtained from beef or mutton fats rendered at a temperature above 170° F. shall not be designated as "oleo oil," "oleo stearin," or "oleo stick," respectively.

(21) When not more than 20 percent of beef fat, mutton fat, oleo stearin, vegetable stearin, or hardened vegetable fat is mixed with lard or with rendered pork fat, there shall appear on the label, contiguous to and in the same size and style of lettering as the name of the product, the words "beef fat added," "mutton fat added," "oleo stearin added," "vegetable stearin added," or "hardened vegetable fat added," as the case may be. If more than 20 percent is added, the product name shall refer to the particular animal fat or fats used, such as, "Lard and Beef Fat." The designation "vegetable fat" is applicable to vegetable oil, vegetable stearin, or a combination of such oil and stearin, whereas the designation "vegetable oil" and "vegetable stearin" shall be applicable only to the oil and the stearin respectively, when used in meat food products.

(22) Cooked, cured, or pickled pigs feet, pigs knuckles, and similar products shall be labeled to show that the bones remain in the product, if such is the case. The designation "semi-boneless" shall not be used if less than 50 percent of the total weight of bones has been removed.

(23) When monoglycerides, diglycerides, and/or polyglycerol esters of fatty acids are added to rendered animal fat or a combination of such fat and vegetable fat, there shall appear on the label in a prominent manner and contiguous to the name of the product a statement such as "With Monoglycerides and Diglycerides Added," or "With Diglycerides and Monoglycerides," or "With Polyglycerol Esters of Fatty Acids" as the case may be.

(24) Section 407 of the Federal Food, Drug, and Cosmetic Act contains provisions with respect to colored margarine or colored oleomargarine (21 U.S.C. 347) which are set forth herein as footnote. <sup>1</sup>



- \* 1/ "Sec. 407(a) colored oleomargarine or colored margarine which is sold in  
\* the same State or Territory in which it is produced shall be subject in the  
\* same manner and to the same extent to the provisions of this Act as if it had  
\* been introduced in interstate commerce.
- \* (b) No person shall sell, or offer for sale, colored oleomargarine or  
\* colored margarine unless--
- \* (1) Such oleomargarine or margarine is packaged,
- \* (2) The net weight of the contents of any package sold in a retail  
\* establishment is one pound or less,
- \* (3) There appears on the label of the package (A) The word  
\* 'oleomargarine' or 'margarine' in type or lettering at least as large as any  
\* other type or lettering on such label, and (B) A full and accurate statement  
\* of all the ingredients contained in such oleomargarine, or margarine, and
- \* (4) Each part of the contents of the package is contained in a wrapper  
\* which bears the word 'oleomargarine' or 'margarine' in type or lettering not  
\* smaller than 20-point type.
- \* The requirements of this subsection shall be in addition to and not in  
\* lieu of any of the other requirements of this Act.
- \* (c) No person shall possess in a form ready for serving colored  
\* oleomargarine or colored margarine at a public eating place unless a notice  
\* that oleomargarine or margarine is served is displayed prominently and  
\* conspicuously in such place and in such manner as to render it likely to be  
\* read and understood by the ordinary individual being served in such eating  
\* place or is printed or is otherwise set forth on the menu in type or  
\* lettering not smaller than that normally used to designate the serving of  
\* other food items. No person shall serve colored oleomargarine or colored  
\* margarine at a public eating place, whether or not any charge is made  
\* therefor, unless (1) each separate serving bears or is accompanied by  
\* labeling identifying it as oleomargarine or margarine, or (2) each separate  
\* serving thereof is triangular in shape.
- \* (d) Colored oleomargarine or colored margarine when served with meals  
\* at a public eating place shall at the time of such service be exempt from the  
\* labeling requirements of section 343 of this Act (except subsection (a) and  
\* (f) of section 343 of this title) if it complies with the requirements of  
\* subsection (b) of this section.
- \* (e) For the purpose of this section colored oleomargarine or colored  
\* margarine is oleomargarine or margarine having a tint or shade containing  
\* more than one and six tenths degrees of yellow or of yellow and red  
\* collectively, but with an excess of yellow over red, measured in terms of  
\* Lovibond tintometer scale or its equivalent" (21 U.S.C. 347).

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(25) When approved proteolytic enzymes as permitted in Part 318 of this subchapter are used on steaks or other raw meat cuts there shall appear on the label in a prominent manner, contiguous to the product name, the statement, "Tenderized with [approved enzyme]," to indicate the use of such enzymes. Any other approved substance which may be used in the solution shall also be included in the statement.

(26) When dimethylpolysiloxane is added as an antifoaming agent to rendered fats, its presence shall be declared on the label contiguous to the name of the product. Such declaration shall read "Dimethylpolysiloxane Added."

(27) When pizzas are formulated with crust containing calcium propionate or sodium propionate, there shall appear on the label contiguous to the name of the product the statement "added to retard spoilage of crust" preceded by the name of the preservative.

(28) Sausage of the dry varieties treated with potassium sorbate or propylparaben (propyl p-hydroxybenzoate) as permitted by Part 318 of this subchapter, shall be marked or labeled with a statement disclosing such treatment and the purpose thereof, such as "dipped in a potassium sorbate solution to retard mold growth."

(29) Meat of goats shall be identified as goat meat or chevon.

(30) The term "Chitterlings" shall apply to the large intestines of swine, or young bovine animals when preceded with the word "Calf" or "Veal." Meat food products that contain chitterlings or calf or veal chitterlings, in accordance with § 318.6(b)(8) of this subchapter shall be identified with product names that refer to such ingredients, as for instance, "Chitterling Loaf," "Chitterling Pie," or "Calf Chitterlings and Gravy," and shall be packed in containers having a capacity of 3 pounds or less and of a kind usually sold at retail intact and bearing such other information as is required by this part.

(31) Products that contain blood from livestock as permitted by Part 318 of this subchapter shall be labeled with a name that includes the term "blood," and the specific kind of blood shall be declared in the ingredient statement, e.g., "Swine blood," in the manner required by this part.

(32) A calendar date may be shown on labeling when declared in accordance with the provisions of this subparagraph:

(i) The calendar date shall express the month of the year and the day of the month for all products and also the year in the case of products hermetically sealed in metal or glass containers, dried or frozen products, or any other products that the Administrator finds should be labeled with the year because the distribution and marketing practices with respect to such products may cause a label without a year identification to be misleading.

(ii) Immediately adjacent to the calendar date shall be a phrase explaining the meaning of such date, in terms of "packing" date, "sell by" date, or "use before" date, with or without a further qualifying phrase, e.g., "For Maximum Freshness" or "For Best Quality", and such phrases shall be approved by the Administrator as prescribed in § 317.4.

(33) When bread, cereal, vegetable starch, starchy vegetable flour, soy flour, soy protein concentrate, dry or dried whey, reduced lactose whey, reduced minerals whey, whey protein concentrate, or isolated soy protein is added in bockwurst as permitted in § 319.281 of this subchapter, there shall appear on the label in a prominent manner and contiguous to the product name, the name of such added ingredient, e.g., "Bread Added," "Cereal Added," or "Soy Protein Concentrate Added," as the case may be.

(34) The terms "All," "Pure," "100%," and terms of similar connotation shall not be used on labels for products to identify ingredient content, unless the product is prepared solely from a single ingredient.

(35) When agar-agar is used in canned jellied meat food products, as permitted in Part 318 of this subchapter, there shall appear on the label in a prominent manner, contiguous to the product name, a statement to indicate the use of agar-agar.

(36) When sodium alginate, calcium carbonate, lactic acid and calcium carbonate (or glucono delta-lactone) are used together in a dry binding matrix in restructured, formed meat food products, as permitted in Part 318 of this subchapter, there shall appear on the label contiguous to the product name, a statement to indicate the use of sodium alginate, calcium carbonate, and lactic acid and calcium carbonate (or glucono delta-lactone).

(37) When ascorbic acid, erythorbic acid, citric acid, sodium ascorbate and sodium citrate, singly or in combination, are added to fresh pork cuts as permitted under Part 318 of this subchapter, there shall appear on the label of that product, in letters of the same style and type and not less than one fourth the size of letters in the product name, contiguous to the name of the product, a statement identifying the specific approved substance(s) by its common name and the purpose for which it is added, such as, "sprayed with a solution of water, ascorbic acid and citric acid to maintain color."

#### § 317.9 Labeling of equine products.

The immediate containers of any equine products shall be labeled to show the kinds of animals from which derived, when the products are sold, transported, offered for sale or transportation or received for transportation in commerce.

#### § 317.10 Reuse of official inspection marks; reuse of containers bearing official marks, labels, etc.

(a) No official inspection legend or other official mark which has been previously used shall be used again for the identification of any product, except as provided for in paragraph (b) of this section.

(b) All stencils, marks, labels, or other labeling on previously used containers, whether relating to any product or otherwise, shall be removed or obliterated before such containers are used for any product, unless such labeling correctly indicates the product to be packed therein and such containers are refilled under the supervision of a Program employee.

#### § 317.11 Labeling, filling of containers, handling of labeled products to be only in compliance with regulations.

(a) No person shall in any official establishment apply or affix, or cause to be applied or affixed, any label to any product prepared or received in such establishment, or to any container thereof, or fill any container at such an establishment, except in compliance with the regulations in this subchapter.

(b) No covering or other container shall be filled, in whole or in part, at any official establishment with any product unless it has been inspected and passed in compliance with the regulations in this subchapter, is not adulterated, and is strictly in accordance with the statements on the label, and such filling is done under the supervision of a Program employee.

(§ 317.11 continued)

(c) No person shall remove, or cause to be removed from an official establishment any product bearing a label unless such label is in compliance with the regulations in this subchapter, or any product not bearing a label required by such regulations.

§ 317.12 Relabeling products; requirements.

When it is claimed by an official establishment that any of its products which bore labels bearing official marks has been transported to a location other than an official establishment, and it is desired to relabel the product because the labels have become mutilated or otherwise damaged, a request for relabeling the product shall be sent to the Administrator, accompanied with a statement of the reasons therefor. Labeling material intended for relabeling inspected and passed product shall not be transported from an official establishment until permission has been received from the Administrator. The relabeling of inspected and passed product with labels bearing any official marks shall be done under the supervision of a Program inspector. The official establishment shall reimburse the Program, in accordance with the regulations of the Department, for any cost involved in supervising the relabeling of such product.

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§ 317.13 Storage and distribution of labels and containers bearing official marks.

Labels, wrappers, and containers bearing any official marks, with or without the establishment number, may be transported from one official establishment to any other official establishment provided such shipments are made with the prior authorization of the inspector in charge at point of origin, who will notify the inspector in charge at destination concerning the date of shipment, quantity, and type of labeling material involved. No such material shall be used at the establishment to which it is shipped unless such use conforms with the requirements of this subchapter.

§ 317.14 Reporting of obsolete labels.

Upon notification from the plant management of an official establishment that a label is no longer in use, or upon notification from the Standards and Labeling Division that a label is no longer approved, the inspector at the official establishment shall remove the label and accompanying transmittal sheet from the official file. The inspector shall return the label to the plant management. Additionally, the inspector shall forward the transmittal sheet which bears the official approval number to the Standards and Labeling Division for data recording. Before forwarding the transmittal sheet, the inspector shall identify the sheet with the date and the word "rescinded".

§ 317.15 [Reserved]

§ 317.16 Labeling and containers of custom prepared products.

Products that are custom prepared under § 303.1(a)(2) of this subchapter must be packaged immediately after preparation and must be labeled (in lieu of information otherwise required by this Part 317) with the words "Not for Sale" in lettering not less than three-eighth inch in height. Such exempted custom prepared products or their containers may bear additional labeling provided such labeling is not false or misleading.

§ 317.17 Interpretation and statement of labeling policy for cured products; special labeling requirements concerning nitrate and nitrite.

(a) With respect to sections 1(n), (7), (9), and (12) of the Act and § 317.2, any substance mixed with another substance to cure a product must be identified in the ingredients statement on the label of such product. For example, curing mixtures composed of such ingredients as water, salt, sugar, sodium phosphate, sodium nitrate, and sodium nitrite or other permitted substances which are added to any product, must be identified on the label of the product by listing each such ingredient in accordance with the provisions of § 317.2.

(b) Any product, such as bacon or pepperoni, which is required to be labeled by a common or usual name or descriptive name in accordance with § 317.2(c)(1) of this Part and to which nitrate or nitrite is permitted or required to be added may be prepared without nitrate or nitrite and labeled with such common or usual name or descriptive name when immediately preceded with the term "Uncured" as part of the product name

in the same size and style of lettering as the product name, provided that the product is found by the Administrator to be similar in size, flavor, consistency, and general appearance to such product as commonly prepared with nitrate or nitrite, or both.

(c) (1) Products described in paragraph (b) of this section or § 319.2 of this subchapter, which contain no nitrate or nitrite shall bear the statement "No Nitrate or Nitrite Added." This statement shall be adjacent to the product name in lettering of easily readable style and at least one-half the size of the product name.

(2) Products described in paragraph (b) of this section and § 319.2 of this subchapter shall bear, adjacent to the product name in lettering of easily readable style and at least one-half the size of the product name, the statement "Not Preserved-Keep Refrigerated Below 40° F. At All Times" unless they have been thermally processed to  $F_0$  3 or more; they have been fermented or pickled to pH of 4.6 or less; or they have been dried to a water activity of 0.92 or less.

(3) Products described in paragraph (b) of this section and § 319.2 of this subchapter shall not be subject to the labeling requirements of paragraphs (b) and (c) of this section if they contain an amount of salt sufficient to achieve a brine concentration of 10 percent or more.

§ 317.18 Quantity of contents labeling.

Sections 317.18 through 317.22 of this Part prescribe the procedures to be followed for determining net weight compliance and prescribe the reasonable variations from the declared net weight on the labels of immediate containers of products in accordance with section 317.2(h) of this Part.

§ 317.19 Definitions and procedures for determining net weight compliance.

(a) For the purpose of §§ 317.18 through 317.22 of this Part, the reasonable variations allowed, definitions, and procedures to be used in determining net weight and net weight compliance are described in the National Bureau of Standards' (NBS) Handbook 133, "Checking the Contents of Packaged Goods," Washington, D.C.: U.S. Government Printing Office, Third Edition, September 1988, which is incorporated by reference, with the exception of the NBS Handbook 133 requirements listed in paragraph (b) of this section. Those provisions incorporated by reference herein, are considered mandatory requirements. This incorporation was approved by the Director of the Federal Register in accordance with 5 U.S.C. 552(a) and 1 CFR Part 51. (These materials are incorporated as they exist on the date of approval.) A notice of any change in the Handbook cited herein will be published in the Federal Register. Copies may be purchased from the Superintendent of Documents, U.S. Government Printing Office, Washington, D.C. 20402. It is also available for inspection at the Office of the Federal Register Information Center, Room 8401, 1100 L Street NW., Washington, D.C. 20408.

(b) The following NBS Handbook 133 requirements are not incorporated by reference.

Chapter 2 General Considerations

- 2.13.1 Polyethylene Sheeting and Film
- 2.13.2 Textiles
- 2.13.3 Mulch

Chapter 3 Methods of Test for Packages Labeled by Weight

- 3.11. Aerosol Packages
- 3.14. Glazed Raw Seafood and Fish
- 3.15. Canned Coffee
- 3.16. Borax
- 3.17. Flour

Chapter 4 Methods of Test for Packages Labeled by Volume

- 4.7. Milk
- 4.8. Mayonnaise and Salad Dressing
- 4.9. Paint, Varnish, and Lacquers--Nonaerosol
- 4.11. Peat Moss
- 4.12. Bark Mulch
- 4.15. Ice Cream Novelties

Chapter 5 Methods of Test for Packages Labeled by Count, Length, Area, Thickness, or Combinations of Quantities

- 5.4. Polyethylene Sheeting
- 5.5. Paper Plates
- 5.6. Sanitary Paper Products
- 5.7. Pressed and Blown Glass Tumblers and Stemware

Appendix D: Package Net Contents Regulations

- D.1.1. U. S. Department of Health and Human Services, Food and Drug Administration
- D.1.2. U.S. Department of Agriculture, Food Safety and Inspection Service
- D.1.3. Federal Trade Commission
- D.1.4. Environmental Protection Agency
- D.1.5. U.S. Department of the Treasury, Bureau of Alcohol, Tobacco, and Firearms

§ 317.20 Scale requirements for accurate weights, repairs, adjustments, and replacement after inspection.

(a) All scales used to weigh meat products sold or otherwise distributed in commerce in federally inspected meat establishments shall be installed, maintained and operated to insure accurate weights. Such scales shall meet the applicable requirements contained in National



Institute of Science and Technology Handbook 44, "Specifications, Tolerances and Other Technical Requirements for Weighing and Measuring Devices," Washington, D.C.: U.S. Government Printing Office, 1990 Edition, September 1989, which is incorporated by reference. This incorporation was approved by the Director of the Federal Register in accordance with 5 U.S.C. 552(a) and 1 CFR Part 51. (These materials are incorporated as they exist on the date of approval.) Copies may be purchased from the Superintendent of Documents, U.S. Government Printing Office, Washington, D.C. 20402. It is also available for inspection at the Office of the Federal Register Information Center, Room 8401, 1100 L Street NW., Washington, D.C. 20408.

(b) All scales used to weigh meat products sold or otherwise distributed in commerce or in States designated under section 301(c) of the Federal Meat Inspection Act, shall be of sufficient capacity to weigh the entire unit and/or package.

(c) No scale shall be used at a federally inspected establishment to weigh meat products unless it has been found upon test and inspection, as specified in NIST Handbook 44, to provide accurate weight. If a scale is reinspected or retested and found to be inaccurate, or if any repairs, adjustments or replacements are made to a scale, it shall not be used until it has been inspected and tested by a USDA official, or a State or local government weights and measures official, or State registered or licensed scale repair firm or person, and it must meet all accuracy requirements as specified in NIST Handbook 44. If a USDA inspector has put a retain tag on a scale it can only be removed by a USDA inspector. As long as the tag is on the scale, it shall not be used.

#### § 317.21 Scales: Testing of.

(a) The operator of each official establishment that weighs meat food products shall cause such scales to be tested for accuracy, in accordance with the technical requirements of NIST Handbook 44, at least once during the calendar year. In cases where the scales are found not to maintain accuracy between tests, more frequent tests may be required and monitored by an authorized USDA program official.

(b) The operator of each official establishment shall display on or near each scale a valid certification of the scale's accuracy from a State or local government's weights and measures authority or from a State registered or licensed scale repair firm or person, or shall have an FSIS approved net weight program under a Total Quality Control System or Partial Quality Control Program in accordance with § 318.4 of this subchapter.

#### § 317.22 Handling of failed product.

Any lot of product which is found to be out of compliance with net weight requirements upon testing in accordance with § 317.19 shall be handled as follows:

(a) A lot tested in an official establishment and found not to comply with net weight requirements may be reprocessed and must be reweighed and remarked to satisfy the net weight requirements of this section and be reinspected, in accordance with the requirements of this Part.

\* (b) A lot tested outside of an official establishment and found not to  
\* comply with net weight requirements must be reweighed and remarked with a  
\* proper net weight statement, provided that such reweighing and remarking  
\* shall not deface, cover, or destroy any other marking or labeling required  
\* under this subchapter and the net quantity of contents is shown with the  
\* same prominence as the most conspicuous feature of a label.

§ 317.23 Jar closures requirements.

Vacuum packed containers sealed with quick-twist, screw-on, or snap-on lids (or closures) shall not have an annular space between the inner edge of the lid's rim (lip or skirt) and the container itself or shall have such space sealed in a manner that will make it inaccessible to filth and insects.

§ 317.24 Packaging materials.

(a) Edible products may not be packaged in a container which is composed in whole or in part of any poisonous or deleterious substances which may render the contents adulterated or injurious to health. All packaging materials must be safe for their intended use within the meaning of section 409 of the Federal Food, Drug, and Cosmetic Act, as amended (FFDCA).

(b) Packaging materials entering the official establishment must be accompanied or covered by a guaranty, or statement of assurance, from the packaging supplier under whose brand name and firm name the material is marketed to the official establishment. The guaranty shall state that the material's intended use complies with the FFDCA and all applicable food additive regulations. The guaranty must identify the material, e.g., by the distinguishing brand name or code designation appearing on the packaging material shipping container; must specify the applicable conditions of use, including temperature limits and any other pertinent limits specified under the FFDCA and food additive regulations; and must be signed by an authorized official of the supplying firm. The guaranty may be limited to a specific shipment of an article, in which case it may be part of or attached to the invoice covering such shipment, or it may be general and continuing, in which case, in its application to any article or other shipment of an article, it shall be considered to have been given at the date such article was shipped by the person who gives the guaranty. Guaranties consistent with the Food and Drug Administration's regulations regarding such guaranties (21 CFR 7.12 and 7.13) will be acceptable. The management of the establishment must maintain a file containing guaranties for all food contact packaging materials in the establishment. The file shall be made available to Program inspectors or other Department officials upon request. While in the official establishment, the identity of all packaging materials must be traceable to the applicable guaranty.

(c) The guaranty by the packaging supplier will be accepted by Program inspectors to establish that the use of material complies with the FFDCA and all applicable food additive regulations.

(d) The Department will monitor the use of packaging material in official establishments to assure that the requirements of paragraph (a) of this section are met, and may question the basis for any guaranty described

under paragraph (b) of this section. Official establishments and packaging suppliers providing written guaranties to those official establishments will be permitted an opportunity to provide information to designated Department officials as needed to verify the basis for any such guaranty. The required information will include, but is not limited to, manufacturing firm's name, trade name or code designation for the material complete chemical composition, and use. Selection of a material for review does not in itself affect a material's acceptability. Materials may continue to be used during the review period. However, if information requested from the supplier is not provided within the time indicated in the request--a minimum of 30 days--any applicable guaranty shall cease to be effective, and approval to continue using the specified packaging material in official establishments may be denied. The Administrator may extend this time where reasonable grounds for extension are shown, as, for example, where data must be obtained from suppliers.

(e) The Administrator may disapprove for use in official establishments packaging materials whose use cannot be confirmed as complying with FFDCA and applicable food additive regulations. Before approval to use a packaging material is finally denied by the Administrator, the affected official establishment and the supplier of the material shall be given notice and the opportunity to present their views to the Administrator. If the official establishment and the supplier do not accept the Administrator's determination, a hearing in accordance with applicable rules of practice will be held to resolve such dispute. Approval to use the materials pending the outcome of the presentation of views or hearing shall be denied if the Administrator determines that such use may present an imminent hazard to public health.

(f) Periodically, the Administrator will issue to inspectors a listing, by distinguishing brand name or code designation, of packaging materials that have been reviewed and that fail to meet the requirements of paragraph (a) of this section. Listed materials will not be permitted for use in official establishments. If a subsequent review of any material indicates that it meets the requirements of paragraph (a), the material will be deleted from the listing.

(g) Nothing in this section shall affect the authority of Program inspectors to refuse a specific material if he/she determines the material may render products adulterated or injurious to health.



PART 318-ENTRY INTO OFFICIAL ESTABLISHMENTS: REINSPECTION  
AND PREPARATION OF PRODUCTS

AUTHORITY: 7 U.S.C. 450, 1901-1906; 21 U.S.C. 451-470, 601-695; 33 U.S.C. 1254; 7 CFR 2.17, 2.55.

Subpart A--General

§ 318 .1 Products and other articles entering official establishments used in preparation of products.

(a) Except as otherwise provided in paragraphs (g) and (h) of this section or § 318.12, no product shall be brought into an official establishment unless it has been prepared only in an official establishment and previously inspected and passed by a Program employee, and is identified by an official inspection legend as so inspected and passed. Notwithstanding the foregoing provisions of this subparagraph, product imported in accordance with Part 327 of this subchapter and not prepared in the United States outside an official establishment, may enter any official establishment subject in other respects to the same restrictions as apply to domestic product. Products received in an official establishment during the Program employee absence shall be identified and maintained in a manner acceptable to such employee. Product entering any official establishment shall not be used or prepared thereat until it has been reinspected in accordance with § 318.2. Any product originally prepared at any official establishment may not be returned into any part of such establishment, except the receiving area approved under § 318.3, until it has been reinspected by the inspector.

(b) No slaughtered poultry or poultry product shall be brought into an official establishment unless it has been (1) previously inspected and passed and is identified as such in accordance with the requirements of the Poultry Products Inspection Act (21 U.S.C. 451 et seq.) and the regulations thereunder, and has not been prepared other than in an establishment inspected under said Act, or (2) has been inspected and passed and is identified as such in accordance with the requirements of a State law.

(c) Every article for use as an ingredient in the preparation of meat food products, when entering any official establishment and at all times while it is in such establishment, shall bear a label showing the name of the article, the amount or percentage therein of any substances restricted by this part or Part 317 of this subchapter, and a list of ingredients in the article if composed of two or more ingredients: Provided, That in the case of articles received in tank car lots, only one such label shall be used to identify each lot. In addition, the label must show the name and address of the shipper.

(d) Containers of preparations which enter any official establishment for use in hog scalding water or in denuding of tripe shall bear labels showing the chemical names of the preparations. In the case of any preparation containing any of the chemicals which are specifically limited by § 318.7(c)(4) as to amount permitted to be used, the labels on the containers must also show the percentage of each such chemical in the preparation and must provide dilution directions which prescribe the maximum allowable use concentration of the preparations.

(e) Dyes, chemicals, or other substances the use of which is restricted to certain products may be brought into or kept in an official establishment

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only if such products are prepared thereat. No prohibited dye, chemical, preservative, or other substance shall be brought into or kept in an official establishment.

\* (f) (Reserved) \*

(g) Glands and organs, such as cotyledons, ovaries, prostate glands, tonsils, spinal cords, and detached lymphatic, pineal, pituitary, parathyroid, suprarenal, pancreatic and thyroid glands, used in preparing pharmaceutical, organotherapeutic, or technical products and which are not used as human food (whether or not prepared at official establishments) may be brought into and stored in edible product departments of inspected establishments if packaged in suitable containers so that the presence of such glands and organ will in no way interfere with the maintenance of sanitary conditions or constitute an interference with inspection. Glands or organ which are regarded as human food products, such as livers, testicles, and thymus glands, may be brought into official establishments for pharmaceutical, organotherapeutic or technical purposes, only if U.S. inspected and passed and so identified. Lungs and lung lobes derived from livestock slaughtered in any establishment may not be brought into any official establishment except as provided in § 318.12(a).

(h) (1) Carcasses of game animals, and carcasses derived from the slaughter by any person of livestock of his own raising in accordance with the exemption provisions of paragraph 23(a) of the Act, and parts of such carcasses, may be brought into an official establishment for preparation, packaging, and storing in accordance with the provisions of § 303.1(a)(2) of this subchapter.

(2) Meat, meat byproducts, and meat food products bearing official marks showing that they were inspected and passed under State inspection in any State not designated in § 331.2 of this subchapter may be received by official establishments for storage and distribution solely in intrastate commerce. The presence of such State inspected products must not create any unsanitary condition or otherwise result in adulteration of any products at the official establishment or interfere with the conduct of inspection under this subchapter. In addition, such State inspected products must be stored separately and apart from the federally inspected products in the official establishment.

(i) The operator of the official establishment shall furnish such information as is necessary to determine the origin of any product or other article entering the official establishment. Such information shall include, but is not limited to, the name and address of the seller or supplier, transportation company, agent, or broker involved in the sale or delivery of the product or article in question.

(j) Any product or any poultry or poultry product or other article that is brought into an official establishment contrary to any provision of this section may be required by the Administrator to be removed immediately from such establishment by the operator thereof, and failure to comply with such requirement shall be deemed a violation of this regulation. If any slaughtered poultry or poultry products or other articles are received at an official establishment and are suspected of being adulterated or misbranded under the Poultry Products Inspection Act or the Federal Food, Drug, and Cosmetic Act, or applicable State laws, the appropriate governmental authorities will be notified.

§ 318.2 Reinspection, retention, and disposal of meat and poultry products at official establishments.

(a) All products and all slaughtered poultry and poultry products brought into any official establishment shall be identified by the operator of the official establishment at the time of receipt at the official establishment and shall be subject to reinspection by a Program employee at the official establishment in such manner and at such times as may be deemed necessary to assure compliance with the regulations in this subchapter.

(b) All products, whether fresh, cured, or otherwise prepared, even though previously inspected and passed, shall be reinspected by Program employees as often as they may deem necessary in order to ascertain that they are not adulterated or misbranded at the time they enter or leave official establishments and that the requirements of the regulations in this subchapter are complied with.

(c) Reinspection may be accomplished through use of statistically sound sampling plans that assure a high level of confidence. The circuit supervisor shall designate the type of plan and the Program employee shall select the specific plan to be used in accordance with instructions issued by the Administrator.<sup>1</sup>

(d) A U.S. retained tag shall be placed by a Program employee at the time of reinspection at any official establishment on all products which are suspected on such reinspection of being adulterated or misbranded, and such products shall be held for further inspection. Such tags shall be removed only by authorized Program employees. When further inspection is made, if the product is found to be adulterated, all official inspection legends or other official marks for which the product is found to be ineligible under the regulations in this subchapter, shall be removed or defaced and the product will be subject to condemnation and disposal in accordance with Part 314 of this subchapter, except that a determination regarding adulteration may be deferred if a product has become soiled or unclean by falling on the floor or in any other accidental way or if the product is affected with any other condition which the inspector deems capable of correction, in which case the product shall be cleaned (including trimming if necessary) or otherwise handled in a manner approved by the inspector to assure that it will not be adulterated or misbranded and shall then be presented for reinspection and disposal in accordance with this section. If upon final inspection, the product is found to be neither adulterated nor misbranded, the inspector shall remove the U.S. retained tag. If a product is found upon reinspection to be misbranded, it shall be held under a U.S. retained tag, or a U.S. detention tag as provided in Part 329 of this subchapter, pending correction of the misbranding or issuance of an order under section 7 of the Act to withhold from

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<sup>1</sup> Further information concerning sampling plans which have been adopted for specific products may be obtained from the official in charge of Program circuit. These sampling plans are developed for individual products by the Washington staff and will be distributed for field use as they are developed. The type of plan applicable depends on factors such as whether the product is in containers, stage of preparation, and procedures followed by the establishment operator. The specific plan applicable depends on the kind of product involved, such as liver, oxtails, etc.

(§ 318.2(d) continued)

use the labeling or container of the product, or the institution of a judicial seizure action under section 403 of Act or other appropriate action. The inspector shall make a complete record of each transaction under this paragraph and shall report his action to the area supervisor.

### § 318.3 Designation of places of receipt of products and other articles for reinspection

Every official establishment shall designate, with the approval of the circuit supervisor, a dock or place at which products and other articles subject to reinspection under § 318.2 shall be received, and such products and articles shall be received only at such dock or place.

### § 318.4 Preparation of products to be officially supervised; responsibilities of official establishments; plant operated quality control.

(a) All processes used in curing, pickling, rendering, canning, or otherwise preparing any product in official establishments shall be supervised by Program employees unless such preparation is conducted as a custom operations exempted from inspection under § 303.1(a)(2) of this subchapter in any official establishment or consists of operations that are exempted from inspection under § 303.1(d) of this subchapter and are conducted in a retail store in an establishment subject to inspection only because the State or Territory in which the establishment is located is designated under paragraph 301(c) of the Act. No fixtures or appliances, such as tables, trucks, trays, tanks, vats, machines, implements, cans, or containers of any kind, shall be used unless they are of such materials and construction as will not contaminate or otherwise adulterate the product and are clean and sanitary. All steps in the preparation of edible products shall be conducted carefully and with strict cleanliness in rooms or compartments separate from those used for inedible products.

(b) It shall be the responsibility of the operator of every official establishment to comply with the Act and the regulations in this subchapter. In order to carry out this responsibility effectively, the operator of the establishment shall institute appropriate measures to assure the maintenance of the establishment and the preparation, marking, labeling, packaging and other handling of its products strictly in accordance with the sanitary and other requirements of this subchapter. The effectiveness of such measures will be subject to review by the Department.

(c) Applying for Total Plant Quality Control. Any owner or operator of an official establishment preparing meat food product who has a total plant quality control system or plan for controlling such product, after ante-mortem and post-mortem inspection, through all stages of preparation, may request the Administrator to evaluate it to determine whether or not that system is adequate to result in product being in compliance with the requirements of the Act and therefore qualify as a U.S. Department of Agriculture (USDA) Total Plant Quality Control Establishment. Such a request shall, as a minimum, include:

(1) A letter to the Administrator from the establishment owner or operator stating the company's basis and purpose for seeking an approved quality control system and willingness to adhere to the requirements of the



(§ 318.4(c)(1) continued)

system as approved by the Department; that all the establishment's data, analyses, and information generated by its quality control system will be maintained to enable the Department to monitor compliance and available to Department personnel; that plant quality control personnel will have authority to halt production or shipping of product in cases where the submitted quality control systems require it; and that the owner or operator (or his/her designee) will be available for consultation at any time Department personnel consider it necessary.

(2) In the case of an establishment having one or more full-time persons whose primary duties are related to the quality control system, an organizational chart showing that such people ultimately report to an establishment official whose quality control responsibilities are independent of or not predominantly production responsibilities. In the case of an establishment which does not have full-time quality control personnel, information indicating the nature of the duties and responsibilities of the person who will be responsible for the quality control system.

(3) A list identifying those Parts and sections of the Federal meat inspection regulations which are applicable to the operations of the establishment applying for approval of a quality control system. This list shall also identify which part of the quality control system will serve to maintain compliance with the applicable regulations.

(4) Detailed information concerning the manner in which the system will function. Such information should include, but not necessarily be limited to, questions of raw material control, the critical check or control points, the nature and frequency of tests to be made, the nature of charts and other records that will be used, the length of time such charts and records will be maintained in the custody of the official establishment, the nature of deficiencies the quality control system is designed to identify and control, the parameters or limits which will be used, and the points at which corrective action will occur and the nature of such corrective action--ranging from the least to most severe: Provided, That subsequent to approval of the total plant quality control system by the Administrator, the official establishment may produce a new product for test marketing provided labeling for the product has been approved by the Administrator, the inspector in charge has determined that the procedures for preparing the product will assure that all Federal requirements are met, and the production for test marketing does not exceed 6 months. Such new product shall not be produced at that establishment after the 6-month period unless approval of the quality control system for that product has been received from the Administrator.

(d) Applying for Partial Quality Control. Any owner or operator of an official establishment preparing meat food products who has a quality control program for a product, operation, or a part of an operation, may submit it to the Administrator and request a determination as to whether or not that program is adequate to result in product being in compliance with the requirements of the Act. Such a request shall, as a minimum, include:

(1) A letter from the establishment official responsible for quality control stating the objective of the program, and that all data and information generated by the program will be maintained to enable the Department to monitor compliance and available to Department personnel.

(2) Detailed information concerning raw material control, the critical check or control points, the nature and frequency of tests to be made, the charts and records that will be used, the length of time such charts and records will be maintained in the custody of the official establishment, the

limits which will be used and the points at which corrective action will occur, and the nature of the corrective action--ranging from the least to the most severe.

(e) Evaluation and Approval of Total Plant Quality Control or Partial Quality Control.

(1) The Administrator shall evaluate the material presented in accordance with the provisions of paragraph (c) or (d) of this section. If it is determined by the Administrator on the basis of the evaluation, that the total quality control system or partial quality control program will result in finished products controlled in this manner being in full compliance with the requirements of the Act and regulations thereunder, the total quality control system or partial quality control program will be approved and plans will be made for implementation under departmental supervision.

(2) In any situation where the system or program is found by the Administrator to be unacceptable, formal notification shall be given to the applicant of the basis for the denial. The applicant will be afforded an opportunity to modify the system or program in accordance with the notification. The applicant shall also be afforded an opportunity to submit a written statement in response to this notification of denial and a right to request a hearing with respect to the merits or validity of the denial. If the applicant requests a hearing and the Administrator, after review of the answer, determines the initial determination to be correct, he shall file with the Hearing Clerk of the Department the notification, answer and the request for hearing, which shall constitute the complaint and answer in the proceeding, which shall thereafter be conducted in accordance with Rules of Practice which shall be adopted for this proceeding.

(3) The establishment owner or operator shall be responsible for the effective operation of the approved total plant quality control system or partial quality control program to assure compliance with the requirements of the Act and regulations thereunder. The Secretary shall continue to provide the Federal inspection necessary to carry out his responsibilities of the Act.

(f) Labeling Logo. Owners and operators of official establishments having a total plant quality control system approved under the provisions of paragraph (c) of this section, may only use, as a part of any labeling, the following logo. Any labeling bearing the logo and any wording of explanation with respect to this logo shall be approved as required by Parts 316 and 317 of this Subchapter.



(g) Termination of Total Plant Quality Control or Partial Quality Control.

(1) The approval of a total plant quality control system or a partial quality control program may be terminated at any time by the owner or operator of the official establishment upon written notice to the Administrator.

(2) The approval of a total plant quality control system or partial quality control program may be terminated upon the establishment's receipt of a written notice from the Administrator under the following conditions:

(i) If adulterated or misbranded meat food product is found by the Administrator to have been prepared for or distributed in commerce by the subject establishment. In such case, opportunity will be provided to the establishment owner or operator to present views to the Administrator within 30 days of the date of terminating the approval. In those instances where there is a conflict of facts, a hearing, under applicable Rules of Practice, will be provided to the establishment owner or operator to resolve the conflict. The Administrator's termination of approval shall remain in effect pending the final determination of the proceeding.

(ii) If the establishment fails to comply with the quality control system or program to which it has agreed after being notified by letter from the Administrator or his designee. Prior to such termination, opportunity will be provided to the establishment owner or operator to present views to the Administrator within 30 days of the date of the letter. In those instances where there is a conflict of facts, a hearing, under applicable Rules of Practice, will be provided to the establishment owner or operator to resolve the conflict. The Administrator's termination of quality control approval shall remain in effect pending the final determination of the proceeding.

(3) If approval of the total plant quality control system or partial quality control program has been terminated in accordance with the provisions of this section, an application and request for approval of the same or a modified total plant quality control system will not be evaluated by the Administrator for at least 6 months from the termination date, or for at least 2 months from the termination date in the case of a partial quality control program.

(h) Operating Schedule Under Total Plant Quality Control.

(1) An official establishment with an approved total plant quality control system may request approval for an operating schedule of up to 12 consecutive hours per shift. Permission will be granted provided that:

(i) The official establishment has satisfactorily operated under a total plant quality control system for at least 1 year.

(ii) All products prepared and packaged, or processed after the end of 8 hours of inspection shall only be a continuation of the processing monitored by the inspector and being conducted during the last hour of inspection.

(iii) All immediate containers of products prepared and packaged shall bear code marks that are unique to any period of production beyond the 8 hours of inspection. The form of such code marks will remain constant from day to day, and facsimile of the code marks and their meaning shall be provided to the inspector.

(2) Application. Applications shall be submitted to the Regional Director and shall specify how the conditions in § 318.4(h)(1) have been or will be met.



\* (3) Monitoring by Inspectors. In order to verify that an establishment  
\* is preparing and shipping product in accordance with the approved total plant  
\* quality control system and the Act and regulations after the 8 hours of  
\* inspection, the official establishment may be provided overtime inspection  
\* services at the discretion of the circuit supervisor and charged for such  
\* services.

\* (Reporting requirements set forth in this section were approved by the Office  
\* of Management and Budget under OMB #0583-0015.)

§ 318.5 Requirements concerning procedures

(a) (1) Care shall be taken to assure that product is not adulterated when placed in freezers. If there is doubt as to the soundness of any frozen product, the inspector will require the defrosting and reinspection of a sufficient quantity thereof to determine its actual condition.

(2) Frozen product may be defrosted in water or pickle in a manner and with the use of facilities which are acceptable to the inspector. Before such product is defrosted, a careful examination shall be made to determine its condition. If necessary, this examination shall include defrosting of representative samples by means other than in water or pickle.

(b) Product, such as pork tenderloins, brains, sweetbreads, stew, or chop suey, shall not be packed in hermetically sealed metal or glass containers, unless subsequently heat processed or otherwise treated to preserve the product in a manner approved by the Administrator in specific cases.

(c) Care shall be taken to remove bones and parts of bones from product which is intended for chopping.

(d) Heads for use in the preparation of meat food products shall be split and the bodies of the teeth, the turbinated and ethmoid bones, ear tubes, and horn butts removed, and the heads then thoroughly cleaned.

(e) Kidneys for use in the preparation of meat food products shall first be freely sectioned and then thoroughly soaked and washed. All detached kidneys, including beef kidneys with detached kidney fat, shall be inspected before being used in or shipped from the official establishment.

(f) Cattle paunches and hog stomachs for use in the preparation of meat food products shall be thoroughly cleaned on all surfaces and parts immediately after being emptied of their contents, which shall follow promptly their removal from the carcasses.

(g) Clotted blood shall be removed from hog hearts before they are shipped from the official establishment or used in the preparation of meat food products.

(h) Beef rounds, beef bungs, beef middles, beef bladders, calf rounds, hog bungs, hog middles, and hog stomachs which are to be used as containers of any meat food product shall be presented for inspection, turned with the fat surface exposed.

(i) Portions of casings which show infection with *Oesophagostomum* or other nodule-producing parasite, and weasands infected with the larvae of *Hypoderma lineatum*, shall be rejected, except that when the infestation is slight and the nodules and larvae are removed, the casing or weasand may be passed.



§ 318.6 Requirements concerning ingredients and other articles used in preparation of products.

(a) All ingredients and other articles used in the preparation of any product shall be clean, sound, healthful, wholesome, and otherwise such as will not result in the product being adulterated. Official establishments shall furnish inspectors accurate information on all procedures involved in product preparation including product composition and any changes in such procedures essential for inspectional control of the product.

(b) (1) The only animal casings that may be used as containers of product are those from cattle, sheep, swine, or goats.

(2) Casings for products shall be carefully inspected by Program employees. Only those casings which have been carefully washed and thoroughly flushed with clean water immediately before stuffing and are suitable for containers, are clean, and are passed on such inspection shall be used, except that preflushed animal casings packed in salt or salt and glycerine solution or other approved medium may be used without additional flushing provided they are found to be clean and otherwise acceptable and are thoroughly rinsed before use.

(3) Hog and sheep casings intended for use as containers of product may be treated by soaking in or applying thereto sound, fresh pineapple juice or

papain or bromelin or pancreatic extract to permit the enzymes contained in these substances to act on the casings to make them less resistant. The casings shall be handled in a clean and sanitary manner throughout and the treatment shall be followed by washing and flushing the casings with water sufficiently to effectively remove the substance used and terminate the enzymatic action.

(4) On account of the invariable presence of bone splinters, detached spinal cords shall not be used in the preparation of edible product other than for rendering where they constitute a suitable raw material.

(5) Testicles if handled as an edible product may be shipped from the official establishment as such, but they shall not be used as an ingredient of a meat food product.

(6) Tonsils shall be removed and shall not be used as ingredients of meat food products.

(7) Blood from livestock prepared in accordance with § 310.20 of this subchapter may be used as an ingredient of a meat food product for which a standard is prescribed in Part 319 of this subchapter, if permitted by such standard, and may be used in any meat food product for which no such standard is prescribed in Part 319 of this subchapter if it is a common and usual ingredient of such product.

(8) Intestines shall not be used as ingredients in any meat food product for which a standard is prescribed in Part 319 of this subchapter and shall not be used in other products unless the products are labeled in accordance with

§ 317.8(b)(30) of this subchapter.

(9) Poultry products and egg products (other than shell eggs) which are intended for use as ingredients of meat food products shall be considered acceptable for such use only when identified as having been inspected and passed for wholesomeness by the Department under the regulations in 7 CFR Part 59 or 9 CFR Part 362 or 381 and when found to be sound and otherwise acceptable when presented for use. Poultry products and egg products (other than shell eggs) which have not been so inspected and passed for wholesomeness shall not be used in the preparation of such meat food products.

(10) Dry milk products which are intended for use as ingredients of meat food products shall be considered acceptable for such use only when produced in a plant approved by the Department under the regulations in 7 CFR Part 58, and when found to be sound and otherwise acceptable when presented for use. Dry milk products prepared in a plant not so approved shall not be used in the preparation of such meat food products.

(11) (Reserved)

(12) Ingredients for use in any product may not bear or contain any pesticide chemical or other residues in excess of levels permitted in § 318.16.

#### § 318.7 Approval of substances for use in the preparation of products.

(a) (1) No chemical substance may be used in the preparation of any product unless it is approved in this part or Part 319 of this subchapter or by the Administrator in specific cases.

(2) Approval of new substances or new uses or new levels of use of approved substances may be granted by the Administrator if:

(i) The substance has been previously approved by the Food and Drug Administration (FDA) for use in meat or meat food products as a food additive, color additive, or as a substance generally recognized as safe and is listed in Title 21 of the Code of Federal Regulations, Parts 73, 74, 81, 172, 173, 179, 182 and 184.

(ii) Its use is in compliance with applicable FDA requirements; and

(iii) The Administrator has determined that:

(A) The use of the substance will not render the product in which it is used adulterated or misbranded or otherwise not in compliance with the requirements of the Act; and

(B) Its use is functional and suitable for the product and it is permitted for use at the lowest level necessary to accomplish the stated technical effect as determined in specific cases.

(3) Whenever the Administrator determines that approval of a new substance or new use or new level of use of an approved substance should be granted in accordance with paragraph (a)(2) of this section, the Administrator shall issue a final rule amending the chart of substances in paragraph (c)(4) of this section to include the additional substance or new use of the substance, and any technical effect or change in level of use of the substance.

(4) No product shall bear or contain any substance which would render it adulterated or misbranded which is not approved in Part 318 or Part 319 of this subchapter or by the Administrator in specific cases.

(b) Requirements for the use of nitrite and sodium ascorbate or sodium erythorbate (isoascorbate) in bacon. Nitrates shall not be used in curing bacon.

(1) Pumped bacon: With respect to bacon injected with curing ingredients and massaged bacon: Sodium nitrite shall be used at 120 parts per million (ppm) ingoing or an equivalent amount of potassium nitrite shall be used (148 ppm ingoing); and 550 ppm of sodium ascorbate or sodium erythorbate (isoascorbate) shall be used. Sodium ascorbate or sodium erythorbate have a molecular weight of approximately 198. Hydrated forms of these substances shall be adjusted to attain the equivalent of 550 ppm of sodium ascorbate or sodium erythorbate.

(2) The Department shall collect samples of pumped bacon from producing plants and analyze them for the level of nitrosamines by the thermal energy analyzer (TEA). In the event that a TEA analysis indicates that a confirmable level of nitrosamines might be present, additional samples shall be collected and analyzed by gas chromatography. Presumptive positive results must be confirmed by mass spectrometry before being considered positive. If, during the interval required for the Department to analyze the confirmatory samples by gas chromatography and mass spectrometry, changes are made in processing procedures which are expected to result in no confirmable levels of nitrosamines in pumped bacon produced by these new procedures, an establishment may submit samples to USDA for analysis upon prior notification and arrangements with USDA. If, however, an establishment furnishes USDA



\* with laboratory results from testing five consecutive lots of pumped bacon \*  
produced under the new procedures and the testing is performed by the USDA  
methodology and procedures, those results will be utilized in making the  
determination concerning the product produced under the new procedures.  
Should the results of these tests reveal that confirmable levels of  
nitrosamines are not indicated in any of the five consecutive lots, the  
confirmation analysis by USDA shall be terminated and the establishment shall  
revert to normal monitoring status. In the event the test results continue to  
indicate nitrosamines, however, USDA shall proceed in its confirmation  
analysis on the original samples taken for confirmation. If any one of the  
original samples collected by USDA for confirmation is found to contain  
confirmable levels of nitrosamines, all pumped bacon in the producing \*  
establishment and all future production will be retained. The Department \*  
shall sample and analyze such retained pumped bacon for nitrosamines on a lot \*  
by lot basis. A production lot shall be that pumped bacon produced by the \*  
establishment in any single shift. Samples from any lot of pumped bacon under \*  
retention found to contain nitrosamines at a confirmable level shall cause the \*  
lot of pumped bacon to be disposed of in a manner to assure it will not form \*  
nitrosamines when cooked. Such disposal may include incorporation of the \*  
uncooked pumped bacon as an ingredient of another meat food product provided \*  
it is processed for eating without further preparation in a manner to preclude \*  
the formation of nitrosamines. Pumped bacon subsequently produced shall not \*  
be retained because of nitrosamines if the operator of the establishment makes \*  
adjustments in the processing of the product and laboratory results obtained \*  
by TEA analysis of samples from five consecutive normal sized lots of pumped \*  
bacon indicates that the product being produced contains no confirmable levels \*  
of nitrosamines. These tests from five consecutive normal sized lots of \*  
pumped bacon shall be conducted by the Department: Provided, however, That if \*  
the establishment furnishes the Department with the results of tests conducted \*  
under the methodology and procedures used by the Department, such test results \*  
will be utilized in making the determination concerning the nitrosamine \*  
content of the product. All tests of pumped bacon for nitrosamines under this \*  
subparagraph shall be made on pumped bacon cooked at 340° F. for 3 minutes on \*  
each side. In order to determine that no confirmable levels of nitrosamines \*  
are present in the sample tested, the testing must be performed by methodology \*  
and procedures that would detect the presence of any nitrosamines at 10 ppb.

(3) Notwithstanding the provisions of paragraph (b)(1), sodium nitrite may be used at:

(i) 100 ppm ingoing (potassium nitrite at 123 ppm ingoing); and 550 ppm sodium ascorbate or sodium erythorbate (isoascorbate) shall be used; provided that the plant has an approved partial quality control program as provided in section 318.4(d), (e), and (g) such as to result in compliance with this provision, or

(ii) a predetermined level between 40 and 80 ppm (potassium nitrite at a level between 49 and 99 ppm); 550 ppm sodium ascorbate or sodium erythorbate (isoascorbate); and additional sucrose or other similar fermentable carbohydrate at a minimum of 0.7 percent and an inoculum of lactic acid producing bacteria such as Pediococcus acetolactii or other bacteria demonstrated to be equally effective in preventing the growth of botulinum toxin at a level sufficient for the purpose of preventing the growth of botulinum toxin; provided that the plant has an approved partial quality control program as provided in section 318.4(d), (e), and (g) such as to result in compliance with this provision.



(4) The Department shall collect samples of bacon from plants producing under paragraph (b)(3) of this section and analyze them for the level of nitrosamines. Samples shall be randomly selected throughout the production of a lot. The actual sampling plans and methods of analysis that are used will result in approximately the same likelihood as under paragraph (b)(2) of this section of having a presumptive positive result when the true mean level of nitrosamines in a production lot is 10 ppb. In the event of a presumptive positive result, the plant shall become subject to the provisions of paragraph (b)(2) of this section.

\* (5) Immersion cured bacon. Immersion cured bacon may be placed in a \*  
\* brine solution containing salt, nitrite and flavoring material or in a \*  
\* container with salt, nitrite and flavoring material. Sodium nitrite shall not \*  
\* exceed 120 ppm ingoing or an equivalent amount of potassium nitrite (148 ppm \*  
\* ingoing) based on the actual or estimated skin-free green weight of the bacon \*  
\* bellies. \*

\* (6) Bacon made with dry curing materials. With respect to bacon dry \*  
\* curing materials, the product shall be cured by applying a premeasured amount \*  
\* of cure mixture to the bacon belly surfaces, completely covering the \*  
\* surfaces. Sodium nitrite shall not exceed 200 ppm ingoing or an equivalent \*  
\* amount of potassium nitrite (246 ppm ingoing) in dry cured bacon based on the \*  
\* actual or estimated skin-free green weight of the bacon belly. \*

(c) Under appropriate declaration as required in Parts 316 and 317 of this subchapter, the following substances may be added to products:

(1) Common salt, approved sugars (sucrose (cane or beet sugar), maple sugar, dextrose, invert sugar, honey, corn syrup solids, corn syrup and glucose syrup), wood smoke, vinegar, flavorings, spices, sodium nitrate, sodium nitrite, potassium nitrate, potassium nitrite, and other substances specified in the chart in subparagraph (4) of this paragraph may be added to products under conditions, if any, specified in this part or in Part 317 of this subchapter.

(2) Other harmless artificial flavorings may be added to products with the approval of the Administrator in specific cases.

(3) Coloring matter and dyes other than those specified in the chart in subparagraph (4) of this paragraph, may be applied to products, mixed with rendered fat, applied to natural and artificial casings, and applied to such casings enclosing products, if approved by the Administrator in specific cases. When any coloring matter or dye is applied to casings, there shall be no penetration of coloring into the product.

(4) The substances specified in the following chart are acceptable for use in the preparation of products, provided they are used for the purposes indicated, within the limits of the amounts stated and under other conditions specified in this part and Part 317 of this subchapter. In addition to the substances listed in the following chart, Part 319 of this subchapter specifies other substances that are acceptable in preparing specified products.

Class of substance	Substance	Purpose	Products	Amount
Acidifiers	Acetic acid	To adjust acidity	Various <sup>2</sup>	Sufficient for purpose. <sup>3</sup>
	Citric acid	do	do	do.
	Glucono delta-lactone	do	do	Do. *
	Lactic acid	do	do	do.
	Phosphoric acid	do	do	do.
	Tartaric acid	do	do	do.



Class of substance	Substance	Purpose	Products	Amount
Anticoagulants.	Citric acid, sodium citrate.	To prevent clotting.	Fresh blood of livestock.	0.2 percent--with or without water. When water is used to make a solution of citric acid or sodium citrate added to blood of livestock, not more than 2 parts of water to 1 part of citric acid or sodium citrate shall be used.
Antifoaming agent.	Methyl polysilicone.	To retard foaming.	Soups.	10 parts per million.
			Rendered fats.	do.
			Curing pickle.	50 parts per million.
Antioxidants and oxygen interceptors	BHA (butylated hydroxyanisole).	To retard rancidity.	Dry sausage.	0.003 percent based on total weight } 0.006 percent in combination. }
	BHT (butylated hydroxytoluene).	do	do	do }
	Propyl gallate.	do	do	do }
	TBHQ (tertiary butylhydroquinone).	do	do	do } 0.006 percent in combination only with BHA and/or BHT. }
	BHA (butylated hydroxyanisole).	do	Rendered animal fat or a combination of such fat and vegetable fat.	0.01 percent } 0.02 percent in combination. }



Class of substance	Substance	Purpose	Products	Amounts
	BHT (butylated hydroxy-toluene).	do	do	do
	Glycine.	do	do	do
	Propyl gallate.	do	do	do
	Resin guaiac.	do	do	do
	TBHQ (tertiary butylhydro-quinone).	do	do	0.02 percent in combination with BHA and/or BHT.
	Tocopherols.	do	do	0.03 percent. A 30 percent concentration of tocopherols in vegetable oils shall be used when added as an antioxidant to products designated as "lard" or "rendered pork fat."
	BHA (butylated hydroxyanisole).	do	Fresh pork sausage, brown and serve sausages, Italian sausage products, pre-grilled beef patties, and fresh sausage made from beef or beef and pork, cooked or raw pizza topping and cooked or raw meatballs.	0.01 percent based on fat content--0.02 percent in combination based on fat content.

\* \* \* \* \*

\* \* \* \* \*

Class of substance	Substance	Purpose	Products	Amount
	BHT (butylated hydroxytoluene).	do	do	do
	Propyl gallate.	do	do	do
	TBHQ (tertiary butylhydroquinone).	do	do	0.02 percent in combination only with BHA and/or BHT based on fat content.
	BHA (butylated hydroxyanisole).	do	Dried meats.	0.01 percent based on total weight.
	BHT (butylated hydroxytoluene).	do	do	0.01 percent in combination.
	Propyl gallate.	do	do	do
	TBHQ (tertiary butylhydroquinone).	do	do	0.01 percent in combination only with BHA and/or BHT.
	BHA (butylated hydroxyanisole).	do	Margarine or oleomargarine.	0.02 percent (by wt. of the finished product) individually or in combination with other antioxidants approved for use in margarine.

Class of substance	Substance	Purpose	Products	Amount
Binders and extenders.	BHT (butylated hydroxytoluene).	do	do	do
	Octyl gallate.	do	do	do.
	Propyl gallate.	do	do	do.
	Dodecyl gallate.	do	do	do.
	Ascorbyl palmitate.	do	do	do.
	Ascorbyl stearate.	do	do	do.
	TEHQ (tertiary butylhydroquinone).	do	do	0.02 percent alone or in combination only with BHA and/or BHT based on fat or oil content.
	Agar-agar.	To stabilize and thicken.	Thermally processed canned jellied meat food products.	0.25 percent of finished product.
	Algin.	To extend and stabilize product.	Breading mix; sauces.	Sufficient for purpose in accordance with 21 CFR 172.5. (See FEPS Editor Note A at the end of tables).
	A mixture of sodium alginate, calcium carbonate, and	To bind meat pieces.	Restructured meat food products.	Sodium alginate not to exceed 1.0 percent; calcium carbonate not to exceed 0.2 percent; and

\*  
\*  
\*  
\*

Class of substance	Substance	Purpose	Products	Amount	
	calcium lactate/ lactic acid (or glucono delta- lactone).			lactic acid/calcium lactate (or glucono delta-lactone) not to exceed 0.3 percent of product formulation. Added mixture may not exceed 1.5 percent of product at formulation. Ingredients of mixture must be added dry.	
*	Bread.	To bind and extend product.	Bockwurst.	3.5 percent individually or collectively with other binders.	*
*					*
*					*
*	Calcium reduced dried skim milk.	do	Sausages as provided in Part 319.	do.	*
*					*
*	do	do	Chili con carne, chili con carne with beans.	8 percent individually or collectively with other binders.	*
*					*
*	do	do	Spaghetti with meatballs and sauce, spaghetti with meat and sauce and similar products.	12 percent individually or collectively with other binders.	*
*					*
*					*
*					*
*					*
*					*
*	Carraageenan.	To extend and stabilize product.	Breading mix; sauces.	Sufficient for purpose in accordance with 21 CFR 172.5. (See PEPS* Editor Note A at the end of tables).	*
*					*
*					*
*					*
*					*



Class of substance	Substance	Purpose	Products	Amount
	Carboxymethyl cellulose (cellulose gum).	do	Baked pies.	do
*	Cereal.	To bind and extend product.	Sausages as provided in Part 319, bockwurst.	3.5 percent individually or collectively with other binders. *
*				*
*				*
*				*
*	do	do	Chili con carne, chili con carne with beans.	8 percent individually or collectively with other binders. *
*				*
*				*
*	Dried milk.	do	Sausage as provided in Part 319.	3.5 percent individually or collectively with other binders. *
*				*
*				*
*	do	do	Chili con carne, chili con carne with beans.	8 percent individually or collectively with other binders. *
*				*
*				*
*	Enzyme (rennet) treated calcium reduced dried skim milk and calcium lactate.	To bind and extend product.	Sausages, as provided in Part 319.	3.5 percent total finished product. (Calcium lactate required at rate of 10 percent of binder). *
*	do	do	Imitation sausages; non-specific loaves; soups, stews.	Sufficient for purpose in accordance with 21 CFR 172.5. (See PEPS Editor Note A at the end of tables). (Calcium lactate required at rate of 10 percent of binder). *
*				*
*				*
*				*
*				*
*				*

Class of substance	Substance	Purpose	Products	Amount	
*	Enzyme (rennet)	do.	Imitation sausages, non-specific loaves, soups, stews.	Sufficient for purpose in accordance with 21 CFR 172.5. (See PEPS Editor Note A at the end of tables).	*
*	treated sodium caseinate and calcium lactate.			(Calcium lactate required at rate of 25 percent of binder).	*
*					*
*					*
*					*
*					*
*	Gums, vegetable.	do	Egg roll.	Sufficient for purpose in accordance with 21 CFR 172.5. (See PEPS Editor Note A at the end of tables).	*
*					*
*					*
*					*
*					*
*					*
*	Methyl cellulose.	To extend and to stabilize product (also carrier).	Meat and vegetable patties.	0.15 percent.	*
*					*
*	Isolated soy protein.	To bind and extend product.	Sausage, as provided for in Part 319.	2 percent.	*
*					*
*	do	do	Imitation sausages; nonspecific loaves; soups; stews.	Sufficient for purpose in accordance with 21 CFR 172.5. (See PEPS Editor Note A at the end of tables).	*
*					*
*					*
*					*
*					*
*	do	do	Chili con carne, chili con carne with beans.	8 percent individually or collectively with other binders.	*
*					*
*					*

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Class of substance	Substance	Purpose	Products	Amount	
*	Dry or dried whey.	To bind or thicken.	Sausage as provided in Part 319, bockwurst.	3.5 percent individually or collectively with other binders and extenders.	*
*					*
*					*
*					*
	Reduced lactose whey.	do	do	do.	
	Reduced minerals whey.	do	do	do.	
	Whey protein concentrate.	do	do	Do. In accordance with 21 CFR 184.1979c. (See PEPS Editor Note C at the end of tables).	* * * *
*					*
*					*
*					*
*					*
	Dry or dried whey.	do	Imitation sausages, nonspecific loaves, soups, stews.	Sufficient for purpose in accordance with 21 CFR 172.5. (See PEPS Editor Note A at the end of tables).	* * *
	Reduced lactose whey.	do	do	do.	



Class of substance	Substance	Purpose	Products	Amount
	Reduced minerals whey.	do	do	do.
	Whey protein concentrate.	do	do	Do. In accordance with 21 CFR 184.1979c. (See PEPS Editor Note C at the end of tables). *
	Dry or dried whey.	do	Chili con carne, chili con carne with beans, pork or beef with barbecue sauce.	8 percent individually or collectively with other binders and extenders. *
	Reduced lactose whey.	do	do	do.
	Reduced minerals whey.	do	do	do.
	Whey protein concentrate.	do	do	Do. In accordance with 21 CFR 184.1979c. (See PEPS Editor Note C at the end of tables). *
	do	To bind meat pieces.	Restructured meat food products, whole muscle meat cuts.	3.5 percent individually or collectively with other binders and extenders. In accordance with 21 CFR 184.1979c. (See PEPS Editor Note C at the end of tables). *
	Soy flour.	To bind and extend product.	Sausage as provided in Part 319, bockwurst.	3.5 percent individually or collectively with other binders and extenders. *

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Class of substance	Substance	Purpose	Products	Amount	
*	Soy protein concentrate.	do	do	do.	*
*					*
*	Starchy vegetable flour.	do	do	do.	*
*					*
*	Vegetable starch.	do	do	do.	*
*					
*	Wheat gluten.	do	do	Do. In accordance with 21 CFR 184.1322.	*
*				(See PEPS Editor Note D at the end of tables).	*
*					*
*					*
*	Tapioca dextrin.	do	do	Do. In accordance with 21 CFR 184.1277.	*
*				(See PEPS Editor Note E at the end of tables).	*
*					*
*	Soy flour.	do	Chili con carne, chili con carne with beans.	8 percent individually or collectively with other binders and extenders.	*
*					*
*					*
*					*
*	Soy protein concentrate.	do	do	do.	*
*					*
*	Starchy vegetable flour.	do	do	do.	*
*					*
*	Vegetable starch.	do	do	do.	*
*					
*	Wheat gluten.	do	do	Do. In accordance with 21 CFR 184.1322.	*
*				(See PEPS Editor Note D at the end of tables).	*
*					*
*					*



Class of substance	Substance	Purpose	Products	Amount
* * * *	Tapioca dextrin.	do	do	Do. In accordance with 21 CFR 184.1277. (See PEPS Editor Note E at the end of tables). * * * *
* * * * * * * *	Soy flour.	do	Spaghetti with meatballs and sauce, spaghetti with meat and sauce and similar products.	12 percent individually or collectively with other binders and extenders. * * * * * * * *
* *	Soy protein concentrate.	do	do	Do. * *
* * * *	Wheat gluten.	do	do	Do. In accordance with 21 CFR 184.1322. (See PEPS Editor Note D at the end of tables). * * * *
* * * *	Tapioca dextrin.	do	do	Do. In accordance with 21 CFR 184.1277. (See PEPS Editor Note E at the end of tables). * * * *
* * * *	Xanthan gum.	To maintain: uniform viscosity; suspension of particu- late matter;	Meat sauces, gravies or sauces and meats, canned or frozen and/or refrigerated	Sufficient for purpose in accordance with 21 CFR 172.5. (See PEPS Editor Note A at the end of tables). * * * * *



Class of substance	Substance	Purpose	Products	Amount
		emulsion stability; freeze-thaw stability.	meat salads, canned or frozen meat stews, canned chili or chili with beans, pizza topping mixes and batter or breading mixes.	
Bleaching agent.	Hydrogen peroxide.	To remove color.	Tripe (Substance must be removed from product by rinsing with clear water).	do.

FOOTNOTES FOR 21 CFR CITES

- \* A PEPS Editor's Note: 21 CFR 172.5 gives conditions of good \*  
\* manufacturing practice. \*
- \* B PEPS Editor's Note: 21 CFR 182.1748 says that sodium \*  
\* caseinate is generally recognized as safe when used in \*  
\* accordance with good manufacturing practice. \*
- \* C PEPS Editor's Note: 21 CFR 184.1979c defines and gives \*  
\* specifications for, and permits use in food of whey protein \*  
\* concentrate in accordance with good manufacturing practice. \*
- \* D PEPS Editor's Note: 21 CFR 184.1322 defines, provides for \*  
\* suitable purity for intended use, and permits use of wheat \*  
\* gluten, which is generally recognized as safe in food at \*  
\* levels not to exceed good manufacturing practice. \*
- \* E PEPS Editor's Note: 21 CFR 184.1277 defines dextrin and \*  
\* says it is generally recognized as safe in human food when \*  
\* used in accordance with good manufacturing practice. \*

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Class of substance	Substance	Purpose	Products	Amount
Catalysts (substances must be eliminated during process).	Nickel.	To accelerate chemical reaction.	Rendered animal fats or a combination of such fats	do.
	Sodium amide.	Rearrangement of fatty acid radicals.	do	do.
	Sodium methoxide.	do	do	do.
Coloring agents (natural).	Alkanet, annatto, carotene, cochineal, green chlorophyl, saffron and tumeric.	To color casings or rendered fats; marking and branding product.	Sausage casings, oleomargarine, shortening, branding ink on product.	Sufficient for purpose. (may be mixed with approved artificial dyes or harmless inert material such as common salt and sugar).
*Coloring agents *(artificial).	Color additives listed in 21 CFR Part 74, Subpart A of Part 82, Subpart B (operator must furnish evidence to inspector in charge that color additive has been certified for use in connection with foods by the Food and Drug Administration).	do	do	Sufficient for purpose. (may be mixed with approved natural coloring matters or harmless inert material such as common salt or sugar).
*				*
*				*
*				*
*				*
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	Titanium dioxide.	do	Canned ham salad spread and creamed type canned products.	0.5 percent.



Class of substance	Substance	Purpose	Products	Amount
Curing accelerators; must be used only in combination with curing agents.	Sodium pyrophosphate.	To prevent staining on canned goods.	do	0.05 percent.
	Sodium tripolyphosphate.	do	do	do.
	Zinc oxide.	do	do	0.01 percent.
	Zinc sulfate.	do	do	do.
	Ascorbic acid.	To accelerate color fixing or preserve color during storage.	Cured pork and beef cuts, cured comminuted meat food product.	75 ozs. to 100 gals. pickle at 10 percent pump level; 3/4 oz. to 100 lbs. meat or meat byproduct; 10 percent solution to surfaces of cured cuts prior to packaging. (The use of such solution shall not result in the addition of a significant amount of moisture to the product.)
	Erythorbic acid.	do	do	do.
	Fumaric acid	To accelerate color fixing.	Cured comminuted meat or meat food products.	0.065 percent (or 1 oz. to 100 lb.) of the weight of the meat or meat byproducts, before processing.
	Glucono delta lactone.	To accelerate color fixing.	Cured, comminuted meat or meat food product.	8 ozs. to each 100 lbs. of meat or meat byproduct.
			Genoa salami.	16 ozs. to 100 lbs. of meat (1.0 percent).

Class of substance	Substance	Purpose	Products	Amount
	Sodium acid pyrophosphate.	To accelerate color fixing.	Frankfurters, wieners, vienna, bologna, garlic bologna, knockwurst, and similar products.	Not to exceed, alone or in combination with other curing accelerators, the following: 8 ozs. in 100 lbs. of the meat, or meat and meat byproducts, content of the formula; nor 0.5 percent in the finished product.
	Sodium ascorbate.	To accelerate color fixing or preserve color during storage.	Cured pork and beef cuts, cured comminuted meat food product.	87.5 ozs. to 100 gals. pickle at 10 percent pump level; 7/8 ozs. to 100 lbs. meat or meat byproduct; 10 percent solution to surfaces of cured cuts prior to packaging. (The use of such solution shall not result in the addition of a significant amount of moisture to the product.)
	Sodium erythorbate.	do	do	do.
	Citric acid or sodium citrate.	do	do	May be used in cured products or in 10 percent solution used to spray surfaces of cured cuts prior to packaging to replace up to 50 percent of the ascorbic acid, erythorbic acid, sodium ascorbate

Class of substance	Substance	Purpose	Products	Amount
Curing agents.	Sodium or potassium nitrate.	Source of nitrite.	Cured products other than bacon. Nitrates may not be used in baby, junior, and toddler foods.	7 lbs. to 100 gals. pickle; 3 1/2 ozs. to 100 lbs. meat (dry cure); 2 3/4 ozs. to 100 lbs. chopped meat.
	Sodium or potassium nitrite. (Supplies of sodium nitrite and potassium nitrite and mixtures containing them must be kept securely under the care of a responsible employee of the establishment. The specific nitrite content of such supplies must be known and clearly marked accordingly.)	To fix color.	Cured products. Nitrites may not be used in baby, junior, and toddler foods.	2 lbs. to 100 gals. pickle at 10 percent pump level; 1 oz. to 100 lbs. meat (dry cure); 1/4 oz. to 100 lbs. chopped meat and/or meat byproduct. The use of nitrites, nitrates, or combination shall not result in more than 200 parts per million of nitrite, calculated as sodium nitrite, in finished product. Except that nitrites may be used in bacon only in accordance with paragraph (b) of this section.

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Class of substance	Substance	Purpose	Products	Amount
Denuding agents; may be used in combination. Must be removed from tripe by rinsing with potable water.	Lime (calcium oxide, calcium hydroxide).	To denude mucous membrane.	Tripe.	Sufficient for purpose.
	Sodium carbonate.	do	do	do.
	Sodium gluconate.	do	do	do.
	Sodium hydroxide.	do	do	do.
	Sodium persulfate.	do	do	do.
	Sodium silicates (ortho, meta, and sesqui).	do	do	do.



Class of substance	Substance	Purpose	Products	Amount
Emulsifying agents.	Trisodium phosphate	do	do	do.
	Acetylated mono-glycerides.	To emulsify product.	Shortening.	do.
	Diacetyl tartaric acid esters of mono and diglycerides.	do	Rendered animal fat or a combination of such fat with vegetable fat.	do.
	Glycerol-lactostearate, oleate, or palmitate.	do	do	do.
	Lecithin.	To emulsify product (also as antioxidant).	Oleomargarine, shortening, various meat food products.	0.5 percent in oleomargarine; use in other products--sufficient amount for, emulsification. <sup>2</sup>
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	Mono and diglycerides (glycerol palmitate, etc.).	To emulsify product.	Rendered animal fat or a combination of such fat with vegetable fat; oleomargarine.	Sufficient for purpose in lard and shortening; 0.5 percent in oleomargarine.
	Mono and diglycerides of fatty acids esterified with any of the following acids: acetic, acetyltartaric, citric, lactic, tartaric, and their sodium and calcium salts; the sodium sulfoacetate derivatives of these mono and diglycerides.	do	Margarine or oleomargarine	0.5 percent
	Polyglycerol esters of fatty acids (polyglycerol esters of fatty acids are restricted to	do	Rendered animal fat or a combination of such fat with vegetable fat when use is not precluded by	Sufficient for purpose for rendered animal fat or combination with vegetable fat; 0.5 percent for oleomargarine.

Class of substance	Substance	Purpose	Products	Amount
	those up to and including the decaglycerol esters and otherwise meeting the requirements of § 121.1120(a) of the Food Additive Regulations).		standards of identity or composition.	
	1, 2-propylene glycol esters of fatty acids.	do	Margarine or oleomargarine.	2.0 percent
	Polysorbate 80 (polyoxyethylene (20) sorbitan monooleate).	do	Shortening for use in nonstandardized baked goods, baking mixes, icings, fillings, and toppings and in the frying of foods.	1 percent when used alone. If used with polysorbate 60 the combined total shall not exceed 1 percent.
	Propylene glycol mono and diesters of fats and fatty acids.	do	Rendered animal fat or a combination of such fat with vegetable fat.	Sufficient for purpose.
	Polysorbate 60 (polyoxyethylene (20) sorbitan monostearate).	do	Shortening for use in nonstandardized baked goods, baking mixes, icings, fillings, and toppings and in the frying of foods.	1 percent when used alone. If used with polysorbate 80 the combined total shall not exceed 1 percent.
	Stearyl-2-lactylic acid.	do	Shortening to be	3.0 percent.

Class of substance	Substance	Purpose	Products	Amount
	Stearyl monoglyceridyl citrate.	do	used for cake icings and fillings.	
			Shortening.	Sufficient for purpose.
Film forming agents	A mixture consisting of water, sodium alginate, calcium chloride, sodium carboxymethyl-cellulose, and corn syrup solids	To reduce cooler shrinkage and protect surface	Freshly dressed meat carcasses. Such carcasses must bear a statement "Protected with a film of water, corn syrup solids, sodium alginate, calcium chloride and sodium carboxymethyl-cellulose."	Formulation may not exceed 1.5% of hot carcass weight when applied. Chilled weight may not exceed hot weight.
Flavoring agents; protectors and developers.	Program approved artificial smoke flavoring.1	To flavor product.	Various.2	do.
	Program approved smoke flavoring.1	do	do	do.
	Autolyzed yeast extract.	do	do	do.
	Harmless bacteria starters of the acidophilus type, lactic acid starter or culture of <u>Pedococcus cerevisiae</u> .	To develop flavor.	Dry sausage, pork roll, thuringer, lebanon bologna, cervelat, and salami.	0.5 percent.
	Harmless lactic acid producing bacteria	To prevent growth of <u>Clostridium botulinum</u> .	Bacon	Sufficient for purpose.

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Class of substance	Substance	Purpose	Products	Amount
* * * * * * * *	Benzoic acid sodium, potassium	To retard flavor reversion.	Margarine or oleomargarine.	0.1 percent. Individually, or if used in combination or with sorbic acid and its salts, 0.2 percent (expressed as the acids in the wt. of the finished foods).
	Calcium lactate	To protect flavor.	Cooked semi-dry and dry products including sausage imitation sausage, and non-specific meat food sticks.	0.6 percent in product formula tion.
* * * * * * * *	Citric acid.	Flavoring	Chilli con carne.	Sufficient for purpose.
	Corn syrup solids, corn syrup, glucose syrup.	To flavor.	Chili con carne sausage, hamburger, meat loaf, luncheon meat, chopped or pressed ham.	2.0 percent individually or collectively, calculated on a dry basis.
* * * * * * * *	Dextrose.	To flavor product.	Sausage, ham and cured products.	Sufficient for purpose.
	Diacetyl.	do	Oleomargarine.	do.
* * * * * * * *	Sodium guanylate.	do	Various.	do.
	Sodium inosinate.	do	do	do.
* * * * * * * *	Hydrolyzed plant protein.	do	do	do.
	Isopropyl citrate.	To protect flavor.	Oleomargarine.	0.02 percent.
* * * * * * * *	Malt syrup.	To flavor product.	Cured products.	2.5 percent.
	Milk protein hydrolysate.	do	Various.	Sufficient for purpose.



Class of substance	Substance	Purpose	Products	Amount
	Monosodium glutamate.	do	do	do.
	Monoammonium glutamate.	do	do	do.
	Sodium sulfoacetate derivative or mono and diglycerides.	do	do	0.5 percent.
	Sodium tripolyphosphate.	To help protect flavor.	"Fresh Beef," "Beef for Further Cooking," "Cooked Beef," "Beef Patties, Meat Loaves, Meat Toppings, and similar products derived from pork, lamb, veal mutton, and goat meat which are cooked or frozen after processing.	0.5 percent of total product.
	Mixture of sodium tripolyphosphate and sodium, metaphosphate, insoluble; and sodium polyphosphates, glassy.	do	do	do.
	Sorbitol.	To flavor, to facilitate the removal of casings from product and to reduce caramelization and charring.	Cooked sausage labeled frank furter, frank, furter, wiener knockwurst.	Not more than 2 percent of the weight formula, excluding the formula weight of water or ice; not permitted in combination with corn syrup, and/or corn syrup solids.
	Starter distillate.	do	Oleomargarine.	Sufficient for purpose.
	Stearyl citrate.	To protect flavor.	do	0.15 percent.
	Sugars (sucrose and dextrose).	To flavor product.	Various.2	Sufficient for purpose.

Class of substance	Substance	Purpose	Products	Amount
Gases.	Carbon dioxide solid (dry ice).	To cool product.	Chopping of meat, packaging of product.	do.
	Nitrogen.	To exclude oxygen.	Sealed container.	do.
Hog scald agents; must be removed by subsequent cleaning operations.	Caustic soda.	To remove hair.	Hog carcasses.	do.
*	Dimethylpolysiloxane.	do	do	do.
*				*
*	Dioctyl sodium sulfosuccinate.	do	do	do.
*				*
*	Disodium-calcium ethylenediaminetetraacetate.	do	do	do.
*				*
*				*
*	Disodium phosphate.	do	do	do.
*				*
*	Ethylenediamine-tetraacetic acid (sodium salts).	do	do	do.
*				*
*				*
*				*

Class of substance	Substance	Purpose	Products	Amount
* * * * * * *	Lime (calcium oxide, calcium hydroxide). Propylene glycol. Soap (prepared by the reaction of calcium, potassium, or sodium with rosin or fatty acids of natural fats and oils). Sodium acid pyrophosphate. Sodium carbonate. Sodium dodecyl-benzene sulfonate. Sodium gluconate. Sodium hexametaphosphate. Sodium lauryl sulfate.	do do do do do do do do do	do do do do do do do do do	do. do. do.  do. do. do.  do. do. do.  do. do. do.  do. do. do.
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Class of substance	Substance	Purpose	Products	Amount	
	Sodium n-alkylbenzene sulfonate (alkyl group predominantly C12 and C13 and not less than 95 percent C10 to C16).	do	do	do.	
*	Sodium pyrophosphate.	do	do	do.	*
*	Sodium silicates (ortho, meta, and sesqui).	do	do	do.	*
*					*
*					*
	Sodium sulfate.	do	do	do.	
	Sodium tripolyphosphate.	do	do	do.	
	Sucrose.	do	do	do.	
	Triethanolamine dodecylbenzene sulfonate.	do	do	do.	
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Class of substance	Substance	Purpose	Products	Amount
Miscellaneous	Trisodium phosphate.	do	do	do.
	Ascorbic acid, erythorbic acid, citric acid, sodium ascorbate and sodium citrate, singly or in combination, under an approved partial quality control (PQC) program (9 CFR 318.4 (d) & (e)).	To maintain color	Fresh pork cuts	Not to exceed either 500 ppm or 1.8 mg/sq inch of surface of ascorbic acid, erythorbic acid or sodium ascorbate, singly or in combination; and/or not to exceed either 250 ppm or 0.9 mg/sq inch of surface of citric acid or sodium citrate, singly or in combination.
*	Potassium sorbate.	To retard mold growth.	Dry sausage.	10 percent in water solution may be applied to casings after stuffing or casings may be dipped in a 10 percent water solution prior to stuffing.
*				
*	Sorbic acid (sodium, potassium, and calcium salts).	To preserve product and to retard mold growth.	Margarine or oilomargarine.	0.1 percent individually, or if used in combination or with benzoic acid or its salts, 0.2 percent (expressed as the acids in the wt. of the finished foods).
*				
*	Calcium disodium, EDTA (calcium disodium ethylenediaminetetraacetate).	To preserve product and to protect flavor.	do	75 parts per million by weight of the finished oilomargarine or margarine.
	Propylparaben (propyl p-hydroxy benzoate).	To retard mold growth	Dry sausage.	3.5 percent in water solution may be applied to casings after stuffing or casings may be dipped in solution prior to stuffing.
	Sodium bicarbonate.	To neutralize excess acidity, cleaning vegetables.	Rendered fats, soups, curing pickle.	Sufficient for purpose.
	Calcium propionate.	To retard mold growth.	Pizza crust.	0.32 percent alone or in combination based on weight of the flour used.
	d- and dl-alpha-tocopherol	To inhibit nitrosamine formation	Pump-cured Bacon	500 ppm; by injection or surface application.

Class of substance	Substance	Purpose	Products	Amount
	Sodium propionate.	do	do	do.
	Sodium hydroxide.	To decrease the amount of cooked out juices.	Meat food products containing phosphates.	May be used only in combination with phosphates in a ratio not to exceed one part sodium hydroxide to four parts phosphate; the combination shall not exceed 5 percent in pickle at 10 percent pump level; 0.5 percent in product.
	Disodium phosphate.	do	Meat food products except where otherwise prohibited by the Federal meat inspection regulations.	5 percent of phosphate in pickle at 10 percent pump level; 0.5 percent of phosphate in product (only clear solution may be injected into product.)
	Monosodium phosphate.	do	do	do.
	Sodium metaphosphate, insoluble.	do	do	do.
	Sodium polyphosphate, glassy.	do	do	do.
	Sodium tripolyphosphate.	do	do	do.
	Sodium pyrophosphate.	do	do	do.

Class of Substance	Substance	Purpose	Products	Amount
	Sodium acid pyro-phosphate.	do	do	do.
	Dipotassium phosphate.	do	do	do.
	Monopotassium phosphate.	do	do	do.
	Potassium pyrophosphate.	do	do	do.
	Citric acid (sodium and potassium salts).	To acidify.	Margarine or oleo-margarine.	Sufficient for purpose.
	Lactic acid (sodium and potassium salts).	do	do	do.
	L-Tartaric acid (sodium and sodium potassium salts).	do	do	do.
	Adipic acid.	do	do	do.
	Phosphoric acid.	do	do	do.
	Hydrochloric acid.	do	do	do.
	Sodium bicarbonate	To alkalize	do	do.
	Sodium carbonate	do	do	do.
	Sodium hydroxide.	do	do	do.
	Potassium carbonate.	do	do	do.
	Silicon Dioxide	Processing aid/dispersant.	Tocopherol-containing bacon curing premixes.	At level not to exceed 4.0 percent in the dry premix.
Proteolytic enzymes.	Aspergillus oryzae.	To soften tissues.	Raw meat cuts.	Solutions consisting of water and approved proteolytic enzymes applied or injected into raw meat cuts shall not result in a gain or more than 3 percent above the weight of the untreated product.

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Class of Substance	Substance	Purpose	Products	Amount
Refining agents (must be eliminated during process of manufacturing).	Aspergillus flavus oryzae group.	do	do	do
	Bromelin.	do	do	do
	Ficin.	do	do	do
	Papain.	do	do	do
	Acetic acid.	To separate fatty acids and glycerol.	Rendered fats.	Sufficient for purpose.
	Bicarbonate of soda.	do	do	do.
	Carbon (purified charcoal).	To aid in refining of animal fats.	do	do.
	Caustic soda (sodium hydroxide).	To refine fats.	do	do.
	Diatomaceous earth; Fuller's earth.	do	do	do.
	Sodium carbonate.	do	do	do.
	Tannic acid.	do	do	do.

Class of substance	Substance	Purpose	Products	Amount
Rendering agents.	Tricalcium phosphate.	To aid rendering.	Animal fats.	do.
	Trisodium phosphate.	do	do	do.
*Sources of Radiation	Ionizing radiation limited to gamma rays from cobalt-60 or cesium-137.	To control <u>Trichinella spiralis</u> .	Pork carcasses, or fresh or previously frozen cuts of pork carcasses that have not been cured or heat-processed.	Minimum absorbed dose of 0.3 kiloGray (30 kilorads) to a maximum absorbed dose of 1 kiloGray (100 kilorads). * * * * *
* * * * *				
Artificial sweeteners.	Saccharin.	To sweeten product.	Bacon.	0.01 percent.
Synergists (used in combination with antioxidants).	Citric acid.	To increase effectiveness of antioxidants.	Lard and shortening.	0.1 percent alone or in combination with antioxidants in lard or shortening.
			Dry sausage.	0.003 percent in dry sausage in combination with antioxidants.
			Fresh pork sausage.	0.01 percent on basis of fat content, in combination with antioxidants.

Class of substance	Substance	Purpose	Products	Amount
Tenderizing Agents.	Malic acid.	do	Dried meats.	0.01 percent on basis of total weight in combination with antioxidants.
			Lard and shortening.	do.
	Monoisopropyl citrate.	To increase effectiveness of antioxidants.	Lard, shortening, oleomargarine, fresh pork sausage, dried meats.	0.02 percent.
	Phosphoric acid.	do	Lard and shortening.	0.01 percent.
	Monoglyceride citrate.	do	Lard, shortening, fresh pork sausage, dried meats.	0.02 percent.
	Aspergillus oryzae.	To soften tissue.	Raw meat cuts.	Solutions consisting of water and approved proteolytic enzymes applied or injected into raw meat cuts shall not result in a gain of more than 3 percent above the weight of the untreated products.

Class of substance	Substance	Purpose	Products	Amount
	Aspergillus flavus oryzae group.	do	do	do.
	Bromelin.	do	do	do.
	Ficin.	do	do	do.
	Papain.	do	do	do.
	Potassium chloride.	do	do	Not more than 3 percent of a 2.0 molar solution.
	Magnesium chloride.	do	do	Not more than 3 percent of a 0.8 molar solution.
	Calcium chloride.	do	do	do.
	Potassium, magnesium or calcium chloride.	do	do	A solution of approved inorganic chlorides injected into or applied to raw meat cuts shall not result in a gain of more than 3 percent above the weight of the untreated product.

\*1 These are proprietary products, and a list thereof can be obtained from Scientific Services, Meat and Poultry\*  
\*Inspection, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, D.C. 20250.

\*2 Information as to the specific products for which use of this substance is approved may be obtained upon \*  
\*inquiry addressed to Standards and Labeling Division, Meat and Poultry Inspection, Technical Services, Food \*  
\*Safety and Inspection Service, U.S. Department of Agriculture, Washington, D.C. 20250.

\*3 Provided, that its use is functional and suitable for the product and it is permitted for use at the lowest \*  
\*level necessary to accomplish the desired technical effect as determined in specific cases prior to label \*  
\*approval under section 317.4.



(§ 318.7 continued)

(d) No substance may be used in or on any product if it conceals damage or inferiority or makes the product appear to be better or of greater value than it is. Therefore:

(1) Paprika or oleoresin paprika may not be used in or on fresh meat, such as steaks, or comminuted fresh meat food products, such as chopped and formed steaks or patties; or in any other meat food products consisting of fresh meat (with or without seasoning), except chorizo sausage and except other meat food products in which paprika or oleoresin paprika is permitted as an ingredient in a standard of identity or composition in Part 319 of this subchapter.

(2) Sorbic acid, calcium sorbate, sodium sorbate, and other salts of sorbic acid may not be used in cooked sausage or any other product; sulfurous acid and salts of sulfurous acid may not be used in or on any product and niacin or nicotinamide may not be used in or on fresh product; except that potassium sorbate, propylparaben (propyl p-hydroxybenzoate), calcium propionate, sodium propionate, benzoic acid, and sodium benzoate may be used in or on any product only as provided in the chart in § 318.7(c)(4) or as approved by the Administrator in specific cases.

(Approved by the Office of Management and Budget under OMB #0583-008.)

§ 318.8 Preservatives and other substances permitted in product for export only; handling; such product not to be used for domestic food purposes.

(a) Preservatives and other substances not permitted in domestic product under the regulations in this subchapter may be used in the preparation and packing of product intended for export provided the product (1) accords to the specifications or directions of the foreign purchaser; (2) is not in conflict with the laws of the country to which it is intended for export; and (3) is labeled on the outside container to show that it is intended for export, and is otherwise labeled as required by this subchapter for such export product.

(b) The preparation and packing of export product as provided for in paragraph (a) of this section shall be done in a manner acceptable to the inspector in charge so that the identity of the export product is maintained conclusively and the preparation of domestic product is adequately protected. The preservatives and other substances not permitted in domestic product shall be stored in a room or compartment separate from areas used to store other supplies and shall be held under Program lock. Use of the preservatives or other substances shall be under the direct supervision of a Program employee.

(c) The packing of all articles under paragraph (a) of this section shall be conducted under the direct supervision of a Program employee.

(d) No article prepared or packed for export under paragraph (a) of this section shall be sold or offered for sale for domestic use or consumption, but unless exported shall be destroyed for food purposes under the direct supervision of a Program employee.

(e) The contents of the container of any article prepared or packed for export under paragraph (a) of this section shall not be removed, in whole or in part, from such container prior to exportation, except under the supervision of a Program employee. If such contents are removed prior to exportation, then the article shall be either repacked, in accordance with the provisions of paragraphs (b) and (c) of this section, or destroyed for food purposes under the direct supervision of a Program employee.

(f) Permission must be obtained from the Administrator before meats packed in borax are shipped from one official establishment to another or to

an unofficial establishment for storage, except such meat prepared for the account of Federal agencies.

(g) At all times, the identity of meat to which borax has been added shall be effectively maintained. In no case shall such meat, nor any trimmings or fat derived from such meat, whether unwashed or washed, or otherwise treated, be diverted to domestic use.

(h) Salt used for bulking meat previously packed in borax may not again be used in an edible products department other than in connection with the packing of meat in borax. Only metal equipment should be used for handling such meat. Particularly effective cleansing will be required if wooden equipment such as trucks, washing vats, etc., is used. Boxes from which boraxed meat has been removed may be used for repacking meat in borax, but their use as containers for other meat will be dependent upon the effective removal of all traces of borax.

(i) The following instructions pertain to export cured pork packed in borax for the account of Federal agencies. The meat may be packed in borax in a room in which there is borax-free meat, provided proper care is taken to see that the borax-free meat is not affected by the borax. Under the same condition, meat packed in borax may be received unpacked, defrosted, soaked, washed, smoked, and repacked in a room where there is other meat. However, meat originally packed in borax shall at all times be subject to the restrictions of meat so packed, even though repacked without borax. After packing or repacking, borax packed meat may be stored in a room with meat not packed in borax, provided a reasonable degree of separation is maintained between the two classes of product.

§ 318.9 Samples of products, water, dyes, chemicals, etc., to be taken for examination.

Samples of products, water, dyes, chemicals, preservatives, spices, or other articles in any official establishment shall be taken, without cost to the Program, for examination, as often as may be deemed necessary for the efficient conduct of the inspection.

§ 319.10 Prescribed treatment of pork and products containing pork to destroy trichinae.

(a) (1) All forms of fresh pork, including fresh unsmoked sausage containing pork muscle tissue, and pork such as bacon and jowls, other than those covered by paragraph (b) of this section, are classed as products that are customarily well cooked in the home or elsewhere before being served to the consumer. Therefore, the treatment of such products for the destruction of trichinae is not required.

\* (2) Pork from carcasses or carcass parts that have been found free of  
\* trichinae as described under paragraph (e) or (f) of this section is not  
\* required to be treated for the destruction of trichinae. \*

(b) Products named in this paragraph, and products of the character hereof, containing pork muscle tissue (not including pork hearts, pork stomachs, and pork livers), or the pork muscle tissue which forms an ingredient of such products, shall be effectively heated, refrigerated, or cured to destroy any possible live trichinae, as prescribed in this section at the official establishment where such products are prepared: Bologna, frankfurter, vienna, and other cooked sausage; smoked sausage; knoblauch sausage; mortadella; all forms of summer or dried sausage, including mettwurst; flavored pork sausages such as those containing wine or similar flavoring materials; cured

pork sausage; sausage containing cured and/or smoked pork; cooked loaves; roasted, baked, boiled, or cooked hams, pork shoulders, or pork shoulder picnics; Italian-style hams; Westphalia-style hams; smoked boneless pork shoulder butts; cured meat rolls; capocollo (capicola, capicola); coppa; fresh or cured boneless pork shoulder butts, hams, loins, shoulders, shoulder picnics, and similar pork cuts, in casings or other containers in which ready-to-eat delicatessen articles are customarily enclosed (excepting Scotch-style hams); breaded pork products; cured boneless pork loins; boneless back bacon; bacon used for wrapping around patties; steaks and similar products; and smoked pork cuts such as hams, shoulders, loins, and pork shoulder picnics (excepting smoked hams, and smoked pork shoulder picnics which are specially prepared for distribution in tropical climates or smoked hams delivered to the Armed Services); ground meat mixtures containing pork and beef, veal, lamb, mutton, or goat meat and other product consisting of mixtures of pork and other ingredients, which the Administrator determines at the time the labeling for the product is submitted for approval in accordance with Part 317 of the regulations in this subchapter or upon subsequent reevaluation of the product, would be prepared in such a manner that the product might be eaten rare or without thorough cooking because of the appearance of the finished product or otherwise. Cured boneless pork loins shall be subjected to prescribed treatment for destruction of trichinae prior to being shipped from the establishment where cured.

(c) The treatment shall consist of heating, refrigerating, or curing, as follows:

(1) Heating. (i) All parts of the pork muscle tissue shall be heated according to one of the time and temperature combinations in the following table:

MINIMUM INTERNAL  
TEMPERATURE

Degrees Fahrenheit	Degrees Centigrade	MINIMUM TIME
120	49.0	21 hours
122	50.0	9.5 hours
124	51.1	4.5 hours
126	52.2	2 hours
128	53.4	1 hour
130	54.5	30 minutes
132	55.6	15 minutes
134	56.7	6 minutes
136	57.8	3 minutes
138	58.9	2 minutes
140	60.0	1 minute
142	61.1	1 minute
144	62.2	Instant

(ii) Time and temperature shall be monitored by a calibrated recording instrument that meets the requirements of paragraph (d) of this section, except for paragraph (c)(1)(iv).



(iii) The time to raise product temperature from 60° F. to 120° F. shall not exceed 2 hours unless the product is cured or fermented.

(iv) Time, in combination with temperatures of 138° F to 143° F, need not be monitored if the product's minimum thickness exceeds 2 inches (5.1 cm) and refrigeration of the product does not begin within 5 minutes of attaining 138° F. (58.9° C).

(v) The establishment shall use procedures which insure the proper heating of all parts of the product. It is important that each piece of sausage, each ham, and other product treated by heating in water be kept entirely submerged throughout the heating period; and that the largest pieces in a lot, the innermost links of bunched sausage or other massed articles, and pieces placed in the coolest part of a heating cabinet or compartment or vat be included in the temperature tests.

(2) Refrigerating. At any stage of preparation and after preparatory chilling to a temperature of not above 40° F. or preparatory freezing, all parts of the muscle tissue of pork or product containing such tissue shall be subjected continuously to a temperature not higher than one of those specified in Table 1, the duration of such refrigeration at the specified temperature being dependent on the thickness of the meat or inside dimensions of the container.

Table 1--REQUIRED PERIOD OF FREEZING AT TEMPERATURE INDICATED

Temperature ° F.	Group 1 (Days)	Group 2 (Days)
5	20	30
-10	10	20
-20	6	12

(i) Group 1 comprises product in separate pieces not exceeding 6 inches in thickness, or arranged on separate racks with the layers not exceeding 6 inches in depth, or stored in crates or boxes not exceeding 6 inches in depth, or stored as solidly frozen blocks not exceeding 6 inches in thickness.

(ii) Group 2 comprises product in pieces, layers, or within containers, the thickness of which exceeds 6 inches but not 27 inches, and product in containers including tierces, barrels, kegs, and cartons having a thickness not exceeding 27 inches.

(iii) The product undergoing such refrigeration or the containers thereof shall be so spaced while in the freezer as will insure a free circulation of air between the pieces of meat, layers, blocks, boxes, barrels, and tierces in order that the temperature of the meat throughout will be promptly reduced to not higher than 5° F., -10° F., or -20° F., as the case may be.

(iv) In lieu of the methods prescribed in Table 1, the treatment may consist of commercial freeze drying or controlled freezing, at the center of the meat pieces, in accordance with the times and temperatures specified in Table 2.



TABLE 2 - ALTERNATE PERIODS OF FREEZING AT TEMPERATURES INDICATED

Maximum Internal Temperature

<u>Degrees Fahrenheit</u>	<u>Degrees Centigrade</u>	<u>Minimum Time</u>
0	-17.8	106 hours
-5	-20.6	82 hours
-10	-23.3	63 hours
-15	-26.1	48 hours
-20	-28.9	35 hours
-25	-31.7	22 hours
-30	-34.5	8 hours
-35	-37.2	½ hour

(v) During the period of refrigeration the product shall be kept separate from other products and in the custody of the Program in rooms or compartments equipped and made secure with an official Program lock or seal. The rooms or compartments containing product undergoing freezing shall be equipped with accurate thermometers placed at or above the highest level at which the product undergoing treatment is stored and away from refrigerating coils. After completion of the prescribed freezing of pork to be used in the preparation of product covered by paragraph (b) of this section the pork shall be kept under close supervision of an inspector until it is prepared in finished form as one of the products enumerated in paragraph (b) of this section or until it is transferred under Program control to another official establishment for preparation in such finished form.

(vi) Pork which has been refrigerated as specified in this subparagraph may be transferred in sealed railroad cars, sealed motortrucks, sealed trailers, or sealed closed containers to another official establishment at the same or another location, for use in the preparation of product covered by paragraph (b) of this section. Such vehicles and containers shall be sealed and transported between official establishments in accordance with § 325.7 of this subchapter.

(3) Curing--(i) Sausage. The sausage may be stuffed in animal casings, hydrocellulose casings, or cloth bags. During any stage of treating the sausage for the destruction of live trichinae, except as provided in Method 5, these coverings shall not be coated with paraffin or like substance, nor shall any sausage be washed during any prescribed period of drying. In the preparation of sausage, one of the following methods may be used:

Method No. 1. The meat shall be ground or chopped into pieces not exceeding three-fourths of an inch in diameter. A dry-curing mixture containing not less than 3 1/3 pounds of salt to each hundredweight of the unstuffed sausage shall be thoroughly mixed with the ground or chopped meat. After being stuffed, sausage having a diameter not exceeding 3 1/2 inches, measured at the time of stuffing, shall be held in a drying room not less than 20 days at a temperature not lower than 45° F., except that in sausage of the variety known as pepperoni, if in casings not exceeding 1 3/8 inches in diameter measured at the time of stuffing, the period of drying may be reduced to 15 days. In no case, however, shall the sausage be released from the drying room in less than 25 days from the time the curing materials are added, except

that sausage of the variety known as pepperoni, if in casings not exceeding the size specified, may be released at the expiration of 20 days from the time the curing materials are added. Sausage in casings exceeding 3 1/2 inches, but not exceeding 4 inches, in diameter at the time of stuffing shall be held in a drying room not less than 35 days at a temperature not lower than 45° F., and in no case shall the sausage be released from the drying room in less than 40 days from the time the curing materials are added to the meat.

Method No. 2. The meat shall be ground or chopped into pieces not exceeding three-fourths of an inch in diameter. A dry-curing mixture containing not less than 3 1/3 pounds of salt to each hundredweight of the unstuffed sausage shall be thoroughly mixed with the ground or chopped meat. After being stuffed, sausage having a diameter not exceeding 3 1/2 inches, measured at the time of stuffing, shall be smoked not less than 40 hours at a temperature not lower than 80° F., and finally held in a drying room not less than 10 days at a temperature not lower than 45° F. In no case, however, shall the sausage be released from the drying room in less than 18 days from the time the curing materials are added to the meat. Sausage exceeding 3 1/2 inches, but not exceeding 4 inches, in diameter at the time of stuffing, shall be held in a drying room, following smoking as above indicated, not less than 25 days at a temperature not lower than 45° F., but in no case shall the sausage be released from the drying room in less than 33 days from the time the curing materials are added to the meat.

Method No. 3. The meat shall be ground or chopped into pieces not exceeding three-fourths of an inch in diameter. A dry-curing mixture containing not less than 3 1/3 pounds of salt to each hundredweight of the unstuffed sausage shall be thoroughly mixed with the ground or chopped meat. After admixture with the salt and other curing materials and before stuffing, the ground or chopped meat shall be held at a temperature not lower than 34° F. for not less than 36 hours. After being stuffed, the sausage shall be held at a temperature not lower than 34° F. for an additional period of time sufficient to make a total of not less than 144 hours from the time the curing materials are added to the meat, or the sausage shall be held for the time specified in a pickle-curing medium of not less than 50° strength (salometer reading) at a temperature not lower than 44° F. Finally, sausage having a diameter not exceeding 3 1/2 inches, measured at the time of stuffing, shall be smoked for not less than 12 hours. The temperature of the smokehouse during this period at no time shall be lower than 90° F.; and for 4 consecutive hours of this period the smokehouse shall be maintained at a temperature not lower than 128° F. Sausage exceeding 3 1/2 inches, but not exceeding 4 inches, in diameter at the time of stuffing shall be smoked, following the prescribed curing, for not less than 15 hours. The temperature of the smokehouse during the 15-hour period shall at no time be lower than 90° F., and for 7 consecutive hours of this period the smokehouse shall be maintained at a temperature not lower than 128° F. In regulating the temperature of the smokehouse for the treatment of sausage under this method, the temperature of 128° F. shall be attained gradually during a period of not less than 4 hours.

Method No. 4. The meat shall be ground or chopped into pieces not exceeding one-fourth of an inch in diameter. A dry-curing mixture containing not less than 2 1/2 pounds of salt to each hundredweight of the unstuffed sausage shall be thoroughly mixed with the ground or chopped meat. After admixture with the salt and other curing materials and before stuffing, the ground or chopped sausage shall be held as a compact mass, not more than

6 inches in depth, at a temperature not lower than 36° F. for not less than 10 days. At the termination of the holding period, the sausage shall be stuffed in casings of cloth bags not exceeding 3 1/3 inches in diameter, measured at the time of stuffing. After being stuffed, the sausage shall be held in a drying room at a temperature not lower than 45° F. for the remainder of a 35-day period, measured from the time the curing materials are added to the meat. At any time after stuffing, if the establishment operator deems it desirable, the product may be heated in a water bath for a period not to exceed 3 hours at a temperature not lower than 85° F., or subjected to smoking at a temperature not lower than 80° F., or the product may be both heated and smoked as specified. The time consumed in heating and smoking, however, shall be in addition to the 35-day holding period specified.

Method No. 5. The meat shall be ground or chopped into pieces not exceeding three-fourths of an inch in diameter. A dry-curing mixture containing not less than 3 1/3 pounds of salt to each hundredweight of the unstuffed sausage shall be thoroughly mixed with the ground or chopped meat. After being stuffed, the sausage shall be held for not less than 65 days at a temperature not lower than 45° F. The coverings for sausage prepared according to this method may be coated at any stage of the preparation before or during the holding period with paraffin or other substance approved by the Administrator.

\* Method No. 6. (a) Basic requirements. The meat shall be ground or  
\* chopped into pieces not exceeding three-fourths of an inch in diameter. A  
\* dry-curing mixture containing not less than 3.33 pounds of salt to each  
\* hundredweight of the unstuffed sausage, excluding the weight of dry  
\* ingredients, shall be thoroughly mixed with the ground or chopped meat.  
\* After the curing mixture has been added, the sausage shall be held for two  
\* time periods, a holding period and a drying period. The holding period will  
\* be for a minimum of 48 hours at a room temperature not lower than 35° F.  
\* This holding period requirement may be fulfilled totally or in part before  
\* the drying period and then the remainder, if any, after the drying period or  
\* as an extension of the drying period. During the drying period, the sausage  
\* shall be held in a drying room at a temperature not lower than 50° F. (10.0°C)  
\* for a period of time determined by Tables 3A, 3B and 4. The length of the  
\* drying period, established in (c)(3)(i)(a), may be modified as provided in  
\* paragraphs (c)(3)(i)(b) and (c)(3)(i)(c) of this section.

TABLE 3A - SAUSAGE DRYING ROOM TIMES BY METHOD No. 6

<u>Diameter of Casing at</u> <u>Time of Stuffing <u>1/</u></u>	<u>Days in Drying Room <u>2/</u></u>
up to:	
1 inch	14
1½ inches	15
2 inches	16
2½ inches	18
3 inches	20
3½ inches	23
4 inches	25
4½ inches	30
5 inches	35
5½ inches	43
6 inches	50

(b) Reduction in Drying Room Time. During the holding period, the sausage may be smoked or fermented. If the temperature is increased to 70° F. (21.1°C) or higher, while the sausage is being held after adding curing materials but before the drying period, the subsequent drying room times prescribed for this method may be reduced according to the schedule in Table 3B. No interpolation of values is permissible.

1/ The drying room times for sausages that are not circular in cross section, e.g., flattened or oval, shall be determined by the largest diameter of the sausage.

2/ Drying room time may be modified as set forth in Table 3B and 4.



Table 3B-PERCENTAGE REDUCTION IN DRYING ROOM TIME

(TABLE 3A) PERMITTED BY HOLDING TIMES  
AND TEMPERATURES PRIOR TO DRYING 1/

Minimum Temperature 2/

	70°F.	75°F.	80°F.	85°F.	90°F.	95°F.	100°F.	105°F.	110°F.	120°F.
Minimum	11.1°C	23.9°C	26.7°C	29.5°C	32.2°C	35.0°C	37.8°C	40.6°C	43.3°C	48.9°C
Time										
24 hrs.	4%	5%	8%	10%	15%	23%	37%	57%	90%	100% <u>3/</u>
48 hrs.	9%	12%	18%	25%	35%	49%	88%	100% <u>3/</u>	100% <u>3/</u>	100%
72 hrs.	14%	19%	28%	39%	55%	74%	100% <u>3/</u>	100%	100%	100%
96 hrs.	19%	26%	38%	53%	75%	98%	100%	100%	100%	100%
120 hrs.	24%	33%	48%	67%	95%	100% <u>3/</u>	100%	100%	100%	100%

1/ In computing the days to be deducted, the number with any fraction shall be rounded to the next lower whole number and shall be deducted from the required total drying time. Example: Sausage stuffed in 3" diameter casing requires 20 days in the drying room (from Drying Room Times, Table 3A). If allowed to ferment, after addition of curing materials, at 80°F. for 48 hours, the 20 day drying time may be reduced 18% (from Table 3B). Eighteen percent of 20 days equals 3.6 days. Twenty days minus 3 days equals 17 days. The total drying time required in the drying room, therefore, will be 17 days.

2/ Either room temperature or internal product temperature shall be used for sausages that will be subsequently dried to a moisture-protein ratio of 2.3:1 or less. Internal product temperature shall be used for all other sausages.

3/ Trichinae will be destroyed during fermentation or smoking at the temperature and length of time indicated. Therefore, no drying room period is required for products so treated.

( 318.10(3)(i) continued)

\* (c) Reduced Salt Content--Drying Room Times. Salt content of less than  
\* 3.33 pounds for each hundredweight of sausage formulation, excluding dry  
\* ingredients (such as salts, sugars, and spices), may be permitted provided the  
drying time is increased according to the schedule contained in Table 4.

\*  
\*

TRICHINA TREATMENT OF SAUSAGE BY METHOD No. 6

TABLE 4 - REDUCED SALT CONTENT--DRYING ROOM TIMES

Required Percentage Increase in Drying Room Time (Table 3A) for Added Salt of  
Less Than 3.33 Pounds per Hundredweight of Sausage.

Minimum Pounds of Salt Added to Sausage <u>1/</u>	Increase in Drying Room Time <u>2/</u>
3.3	1%
3.2	4%
3.1	7%
3.0	10%
2.9	13%
2.8	16%
2.7	19%
2.6	22%
2.5	25%
2.4	28%
2.3	31%
2.2	34%
2.1	37%
2.0	40%

1/ Calculate the salt content for column 1 as follows: Multiply the pounds  
of salt in the sausage formulation by 100. Then divide this number by the  
total weight of sausage formulation minus the weight of dry ingredients and  
round down to the next lowest 0.1%. Percents may be substituted for pounds.

Example: 120 lbs. pork, 3.56 lbs. salt, 2 lbs. spices, 0.5 lbs. wine,  
1 lb. water and starter culture, 0.8 lbs. sugar, .012 lbs. sodium nitrite  
total weight is 127.872 lbs.

$$(3.56 \times 100) / (127.872 - 3.56 - 2 - .8 - .012) =$$

$$356 / 121.5 = 2.93$$

Therefore, the sausage drying time must be increased by 13 percent.

2/ In computing the days to be added to the required total drying time,  
fractions shall be rounded to the next higher whole number and added to the  
required total drying time. Example: Sausage stuffed in 3-1/2 inch  
diameter casing requires 23 days in the drying room (from Drying Room Times).  
If the quantity of salt added per hundredweight of sausage is 2 pounds instead  
of 3.33 pounds, the drying room time must be increased by 40 percent (from  
Reduced Salt Content-Drying Room Times), or 9.2 days. The 9.2 is rounded up  
to 10 days and is added to the 23 days to equal 33 days. The total drying time  
required in the drying room, therefore, will be 33 days.

(ii) Capocollo (capicola, capacola). Boneless pork butts for capocollo shall be cured in a dry-curing mixture containing not less than 4 1/2 pounds of salt per hundredweight of meat for a period of not less than 25 days at a temperature not lower than 36 F. If the curing materials are applied to the butts by the process known as churning, a small quantity of pickle may be added. During the curing period the butts may be overhauled according to any of the usual processes of overhauling, including the addition of pickle or dry salt if desired. The butts shall not be subjected during or after curing to any treatment designed to remove salt from the meat, except that superficial washing may be allowed. After being stuffed, the product shall be smoked for a period of not less than 30 hours at a temperature not lower than 80 F., and shall finally be held in a drying room not less than 20 days at a temperature not lower than 45 F.

(iii) Coppa. Boneless pork butts for coppa shall be cured in a dry-curing mixture containing not less than 4 1/2 pounds of salt per hundredweight of meat for a period of not less than 18 days at a temperature not lower than 36 F. If the curing mixture is applied to the butts by the process known as churning, a small quantity of pickle may be added. During the curing period the butts may be overhauled according to any of the usual processes of overhauling, including the addition of pickle or dry salt if desired. The butts shall not be subjected during or after curing to any treatment designed to remove salt from the meat, except that superficial washing may be allowed. After being stuffed, the product shall be held in a drying room not less than 35 days at a temperature not lower than 45 F.

(iv) Hams and pork shoulder picnics. In the curing of hams and pork shoulder picnics either of the following methods may be used:

Method No. 1. The hams and pork shoulder picnics shall be cured by a dry-salt curing process not less than 40 days at a temperature not lower than 36 F. The products shall be laid down in salt, not less than 4 pounds to each hundredweight of product, the salt being applied in a thorough manner to the lean meat of each item. When placed in cure the products may be pumped with pickle if desired. At least once during the curing process the products shall be overhauled and additional salt applied, if necessary, so that the lean meat of each item is thoroughly covered. After removal from cure the products may be soaked in water at a temperature not higher than 70 F. for not more than 15 hours, during which time the water may be changed once; but they shall not be subjected to any other treatment designed to remove salt from the meat, except that superficial washing may be allowed. The products shall finally be dried or smoked not less than 10 days at a temperature not lower than 95 F.

Method No. 2. The products shall be cured by a dry-salt curing process at a temperature not lower than 36 F. for a period of not less than 3 days for each pound of weight (green) of the individual items. The time of cure of each lot of such products placed in cure shall be calculated on a basis of the weight of the heaviest item of the lot. Products cured by this method, before they are placed in cure, shall be pumped with pickle solution of not less than 100 strength (salometer), about 4 ounces of the solution being injected into the shank and a like quantity along the flank side of the body bone (femur). The products shall be laid down in salt, not less than 4 pounds of salt to each hundredweight of product, the salt being applied in a thorough manner to the lean meat of each item. At least once during the curing process the products shall be overhauled and additional salt applied, if necessary, so that the lean meat of each item is thoroughly covered. After removal from the cure the product may be soaked in water at a temperature not higher than

70° F. for not more than 4 hours, but shall not be subjected to any other treatment designed to remove salt from the meat, except that superficial washing may be allowed. The products shall then be dried or smoked not less than 48 hours at a temperature not lower than 80° F., and finally shall be held in a drying room not less than 20 days at a temperature not lower than 45°F.

\* Method No. 3. Hams and pork shoulders (whether whole shoulder or part)  
 \* weighing 20 pounds or under shall be cured by a dry salt process for not less  
 \* than 40 days at a temperature not lower than 35° F. (1.7°C) during which the  
 \* product is covered with salt. For hams and pork shoulders weighing more than  
 \* 20 pounds, the time in salt shall be not less than 40 days plus 2 additional  
 \* days for each pound in excess of 20 pounds. Time in an equalization phase may  
 \* substitute for time in salt; however, such substitution may not account for  
 \* more than 10 days. (The term "equalization," as used here, is the process  
 \* of salt diffusion through the meat after any excess salt has been removed from  
 \* the surface of the product.) The hams and pork shoulders shall be placed in  
 \* a quantity of salt sufficient to cover each piece. Additional salt shall be  
 \* applied thoroughly to the lean meat side of each piece. At least once during  
 \* the curing process, the hams and pork shoulders shall be turned over and  
 \* covered with fresh salt. When placed in cure the product may be pumped with a  
 \* brine solution of not less than 100° strength (salometer). After completion  
 \* of the salting and equalization process, the hams and pork shoulders may be  
 \* washed or sprayed to remove the surface salt, but they shall not be subjected  
 \* to any other treatment designed to remove salt from the meat. After curing,  
 \* the hams and pork shoulders shall then be dried or smoked, or both, according  
 \* to the applicable time-temperature schedule contained in Table 5 or in Table 6.

TRICHINA TREATMENT OF UNSMOKED HAMS AND PORK SHOULDERS

Table 5 - DRYING SCHEDULE

<u>Minimum Temperature</u> <u>of Drying Room</u>		<u>Minimum Days in Drying</u> <u>Room After Curing</u>
<u>Degrees</u> <u>Fahrenheit</u>	<u>Degrees</u> <u>Centigrade</u>	
130	54.5	1½
125	51.7	2
120	48.9	3
115	46.1	4
110	43.3	5
105	40.6	6
100	37.8	7
95	35.0	9
90	37.2	11
85	29.5	18
80	26.7	25
75	23.9	35
70	21.1	40
65	18.3	53
60	15.6	65
55	12.8	78
50	10.0	90
45	7.2	100
40	4.5	130
35	1.7	160



TRICHINA TREATMENT OF SMOKED HAMS AND PORK SHOULDERS

Table 6 SMOKING AND DRYING SCHEDULE

MINIMUM DAYS (1 day=24 Hours)  
SMOKING TIME AFTER CURING  
(At Minimum Smokehouse  
Temperature)

MINIMUM DAYS DRYING TIME  
AFTER SMOKING  
(At Minimum Drying Room  
Temperature)

<u>130° F.</u>	85°F.	80°F.	75°F.	70°F.	65°F.	60°F.	55°F.	50°F.	45°F.	40°F.	35° F.
1/2.....	12	17	24	27	36	44	52	60	67	84	94
1.....	6	9	12	14	18	21	26	30	35	42	47
1 1/2...	0	0	0	0	0	0	0	0	0	0	0
<u>120° F.</u>											
1.....	12	17	24	27	36	44	52	60	67	84	94
2.....	6	9	12	14	18	21	26	30	35	42	47
3.....	0	0	0	0	0	0	0	0	0	0	0
<u>110° F.</u>											
1.....	15	20	28	32	43	52	63	72	80	100	112
2.....	11	15	21	24	32	39	47	54	60	75	80
3.....	7	10	14	16	21	26	31	36	40	50	56
4.....	4	5	7	8	11	13	16	18	20	25	28
5.....	0	0	0	0	0	0	0	0	0	0	0
<u>100° F.</u>											
1.....	16	22	30	35	46	56	67	77	86	107	120
2.....	13	18	25	29	38	47	56	65	72	90	100
3.....	11	15	20	23	31	38	45	52	58	72	80
4.....	8	11	15	18	23	28	34	39	43	54	60
5.....	6	8	10	12	16	19	23	26	29	36	40
6.....	3	4	5	6	8	10	12	13	15	18	20
7.....	0	0	0	0	0	0	0	0	0	0	0
<u>90° F.</u>											
1.....	17	23	32	37	49	59	71	82	91	114	128
2.....	15	21	29	33	44	54	64	74	82	100	115
3.....	13	19	26	30	39	48	57	66	73	91	102
4.....	12	16	23	26	34	42	50	58	64	80	89
5.....	10	14	20	22	29	36	43	50	55	69	77
6.....	9	12	16	19	25	30	35	41	46	57	64
7.....	7	9	13	15	20	24	29	33	37	46	51
8.....	5	7	10	11	15	18	22	25	28	35	39
9.....	4	5	7	8	10	12	15	17	19	23	26
10.....	2	3	4	4	5	6	8	9	10	12	13
11.....	0	0	0	0	0	0	0	0	0	0	0

TABLE 6 (continued)

	80° F.	85°F.	80°F.	75°F.	70°F.	65°F.	60°F.	55°F.	50°F.	45°F.	40°F.	35° F.	
1.....	17	24	34	39	51	63	75	87	96	120	135		
2.....	17	23	33	37	49	60	72	83	92	115	129		
* 3.....	16	22	31	36	47	58	69	80	88	110	124		*
4.....	16	21	30	34	45	55	66	76	84	105	118		
5.....	15	20	28	32	43	53	63	72	80	100	112		
6.....	14	19	27	31	41	50	60	69	76	95	107		
* 7.....	13	18	26	29	39	47	57	65	72	90	101		*
8.....	13	17	24	28	36	45	54	62	68	85	96		
9.....	12	16	23	26	34	42	50	58	64	80	90		
* 10.....	11	15	21	24	32	39	47	54	60	75	84		*
11.....	10	14	20	23	30	37	44	51	56	70	79		
12.....	10	13	19	21	28	34	41	47	52	65	73		
13.....	9	12	17	20	26	32	38	44	48	60	68		
14.....	8	11	16	18	24	29	35	40	44	55	62		
15.....	8	10	14	16	22	26	32	36	40	50	56		
16.....	7	9	13	15	19	24	28	33	36	45	51		
17.....	6	8	12	13	17	21	25	29	32	40	45		
18.....	5	7	10	12	15	19	22	26	28	35	40		
19.....	5	6	9	10	13	16	19	22	24	30	34		
20.....	4	5	7	8	11	13	16	18	20	25	28		
21.....	3	4	6	7	9	11	13	15	16	20	23		
22.....	3	3	5	5	7	8	10	11	12	15	17		
23.....	2	2	3	4	5	6	7	8	9	10	12		
24.....	1	1	2	2	3	3	4	4	4	5	6		
25.....	0	0	0	0	0	0	0	0	0	0	0		

(v) Boneless pork loins and loin ends. In lieu of heating or refrigerating to destroy possible live trichinae in boneless loins, the loins may be cured for a period of not less than 25 days at a temperature not lower than 36° F. by the use of one of the following methods:

Method No. 1. Application of a dry-salt curing mixture containing not less than 5 pounds of salt to each hundredweight of meats.

Method No. 2. Application of a pickle solution of not less than 80° strength (salometer) on the basis of not less than 60 pounds of pickle to each hundredweight of meat.

Method No. 3. Application of a pickle solution added to the dry-salt cure prescribed as Method No. 1 in this subdivision (v) provided the pickle solution is not less than 80° strength (salometer).

After removal from cure, the loins may be soaked in water for not more than 1 hour at a temperature not higher than 70° F. or washed under a spray but shall not be subjected, during or after the curing process, to any other treatment designed to remove salt.

Following curing, the loins shall be smoked for not less than 12 hours. The minimum temperature of the smokehouse during this period at no time shall be lower than 100° F., and the 4 consecutive hours of this period the smokehouse shall be maintained at a temperature not lower than 125° F.

Finally, the product shall be held in a drying room for a period of not less than 12 days at a temperature not lower than 45° F.

(4) The Administrator shall consider additional processing methods upon petition by manufacturers, and shall approve any such method upon his/her determination that it can be properly monitored by an inspector and that the safety of such methods is adequately documented by data which has been developed by following an experimental protocol previously reviewed and accepted by the Department.

(d) General instructions: When necessary to comply with the requirements of this section, the smokehouses, drying rooms, and other compartments used in the treatment of pork to destroy possible live trichinae shall be suitably equipped, by the operator of the official establishment, with accurate automatic recording thermometers. Circuit supervisors are authorized to approve for use in sausage smokehouses, drying rooms, and other compartments, such automatic recording thermometers as are found to give satisfactory service and to disapprove and require discontinuance of use, for purposes of the regulations in this subchapter, any thermometers (including any automatic recording thermometers) of the establishment that are found to be inaccurate or unreliable.

(e) The requirements for using the pooled sample digestion technique to analyze pork for the presence of trichina cysts are:

(1) The establishment shall submit for the approval of the Regional Director its proposed procedure for identifying and pooling carcasses, collecting and pooling samples, testing samples (including the name and address of the laboratory), communicating test results, retesting individual carcasses, and maintaining positive identification and clear separation of pork found to be trichina-free from untested pork or trichina-positive pork.

(2) The establishment shall use the services of a laboratory approved by the Administrator for all required testing. Such approval shall be based on adequacy of facilities, reagents, and equipment, and on demonstration of continuing competency and reliability in performing the pooled sample digestion technique for trichinae.

(3) The establishment shall sample no less than 5 grams of diaphragm muscle or tongue tissue from each carcass or no less than 10 grams of other muscle tissue. Samples may be pooled but a pool shall not consist of more than 100 grams of sample. Sampling and sample preparation are subject to inspection supervision.

(4) Pork or products made from tested pork shall not be released as trichina free from the official establishment without treatment until the inspector in charge receives a laboratory report that the tested pork is free of trichina cysts.

(f) Approval of other tests for trichinosis in pork. The Administrator shall consider any additional analytical method for trichinosis upon petition by a manufacturer, and may approve that method upon the determination that it will detect at least 98 percent of swine bearing cysts present at a tissue density equal to or less than one cyst per gram of muscle from the diaphragm pillars at a 95 percent confidence level. Any such petitions shall be supported by any data and other information that the Administrator finds necessary. Notice of any approval shall be given in the Federal Register, and the approved method will be incorporated into this section.

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\* § 318.11 [RESERVED]

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§ 318.12 Manufacture of dog food or similar uninspected article at official establishments.

(a) When dog food, or similar uninspected article is manufactured in an edible product department, there shall be sufficient space allotted and adequate equipment provided so that the manufacture of the uninspected article in no way interferes with the handling or preparation of edible products. Where necessary to avoid adulteration of edible products, separate equipment shall be provided for the uninspected article. To assure the maintenance of sanitary conditions in the edible product departments, the operations incident to the manufacture of the uninspected article will be subject to the same sanitary requirements that apply to all operations in edible product departments. The manufacture of the uninspected article shall be limited to those hours during which the establishment operates under inspectional supervision; and there shall be no handling, other than receiving at the official establishment, of any of the product ingredient of the uninspected article, other than during the regular hours of inspection. The materials used in the manufacture of the uninspected article shall not be used so as to interfere with the inspection of edible product or the maintenance of sanitary conditions in the department or render any edible product adulterated. The meat, meat byproducts, and meat food product ingredients of the uninspected article may be admitted into any edible products department of an official establishment only if they are U.S. Inspected and Passed. Products within § 314.11 of this subchapter or parts of carcasses of kinds not permitted under the regulations in this subchapter to be prepared for human food (e.g., lungs, or intestines), which are produced at any official establishment, may be brought into the inedible products department of any official establishment for use in uninspected articles under this section. The uninspected article may be stored in, and distributed from, edible product departments: Provided, That adequate facilities are furnished, there is no interference with the maintenance of sanitary conditions, and such article is properly identified.



(§ 318.12 continued)

(b) When dog food or similar uninspected article is manufactured in a part of an official establishment other than an edible product department, the area in which the article is manufactured shall be separated from edible product departments in the manner required for separation between edible product departments and inedible product departments. Sufficient space must be allotted and adequate equipment provided so that the manufacture of the uninspected article does not interfere with the proper functioning of the other operations at the establishment. Except as provided in § 314.11 of this subchapter, nothing in this paragraph shall be construed as permitting any deviation from the requirement that dead animals, condemned products, and similar materials of whatever origin, must be placed in the inedible product rendering equipment, and without undue delay. The manufacture of the uninspected article must be such as not to interfere with the maintenance of general sanitary conditions on the premises, and it shall be subject to inspectional supervision similar to that exercised over other inedible product departments. There shall be no movement of any product from an inedible product department to any edible product department. Trucks, barrels, and other equipment shall be cleaned before being returned to edible product departments from inedible product departments. Unoffensive material prepared outside edible product departments may be stored in, and distributed from, edible product departments only if packaged in clean properly identified, sealed containers.

(c) Animal food shall be distinguished from articles of human food, so as to avoid distribution of such animal food as human food. To accomplish this, such animal food shall be labeled or otherwise identified in accordance with § 325.11(d) of this subchapter.

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§ 318.13 Mixtures containing product but not amenable to the Act.

Mixtures containing product but not classed as a meat food product under the Act shall not bear the inspection legend or any abbreviation or representation thereof unless manufactured under the food inspection service provided for in Part 350 of Subchapter B of this chapter. When such mixtures are manufactured in any part of an official establishment, the sanitation of that part of the establishment shall be supervised by Program employees, and the manufacture of such mixtures shall not cause any deviation from the requirement of § 318.1.

§ 318.14 Adulteration of product by polluted water; procedure for handling.

(a) In the event there is polluted water (including but not limited to flood water) in an official establishment, all products and ingredients for use in the preparation of such products that have been rendered adulterated by the water shall be condemned.

(b) After the polluted water has receded from an official establishment, all walls, ceilings, posts, and floors of the rooms and compartments involved, including the equipment therein, shall, under the supervision of an inspector, be cleaned thoroughly by the official establishment personnel. An adequate supply of hot water under pressure is essential to make such cleaning effective. After cleaning, a solution of sodium hypochlorite containing approximately

(§ 318.14(b) continued)

one-half of 1 percent available chlorine (5,000 parts per million) or other equivalent disinfectant approved by the Administrator<sup>1</sup> shall be applied to the surface of the rooms and equipment and rinsed with potable water before use.

(c) Hermetically sealed containers of product which have been contaminated by polluted water shall be examined promptly by the official establishment under supervision of an inspector and rehandled as follows:

(1) Separate and condemn all product in damaged or extensively rusted containers.

(2) Remove paper labels and wash the remaining containers in warm soapy water, using a brush where necessary to remove rust or other foreign material. Disinfect these containers by either of the following methods:

(i) Immerse in a solution of sodium hypochlorite containing not less than 100 parts per million of available chlorine or other equivalent disinfectant approved by the Administrator,<sup>1</sup> rinse in potable water, and dry thoroughly; or

(ii) Immerse in 212° F. water, bring temperature of the water back to 212° F. and maintain the temperature at 212° F. for 5 minutes, then remove containers from water and cool them to 95° F. and dry thoroughly.

(3) After handling as described in subparagraph (2) of this paragraph, the containers may be relacquered, if necessary, and then relabeled with approved labels applicable to the product therein.

(4) The identity of the canned product shall be maintained throughout all stages of the rehandling operations to insure correct labeling of the containers.

§ 318.15 Tagging chemicals, preservatives, cereals, spices, etc., "U.S. retained."

When any chemical, preservative, cereal, spice, or other substance is intended for use in an official establishment, it shall be examined by a Program employee and if found to be unfit or otherwise unacceptable for the use intended, or if final decision regarding acceptance is deferred pending laboratory or other examination, the employee shall attach a "U.S. retained" tag to the substance or container thereof. The substance so tagged shall be kept separate from other substances as the circuit supervisor may require and shall not be used until the tag is removed, and such removal shall be made only by a Program employee after a finding that the substance can be accepted, or, in the case of an unacceptable substance, when it is removed from the establishment.

§ 318.16 Pesticide chemicals and other residues in products.

(a) Nonmeat ingredients. Residues of pesticide chemicals, food additives and color additives or other substances in or on ingredients (other than meat, meat byproducts, and meat food products) used in the formulation of products shall not exceed the levels permitted under the Federal Food, Drug, and

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<sup>1</sup> A list of approved disinfectants is available upon request to Scientific Services, Meat and Poultry Inspection Program, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, D.C. 20250.

(§ 318.16(a) continued)

Cosmetic Act, and such nonmeat ingredients must otherwise be in compliance with the requirements under that Act.

(b) Products, and meat, meat byproduct, or other meat food product ingredients. Products, and products used as ingredients of products, shall not bear or contain any pesticide chemical, food additives, or color additive residue in excess of the level permitted under the Federal Food, Drug, and Cosmetic Act and the regulations in this subchapter, or any other substance that is prohibited by such regulations or that otherwise makes the products adulterated.

(c) Standards and procedures. Instructions specifying the standards and procedures for determining when ingredients of finished products are in compliance with this section shall be issued to the inspectors by the Administrator. Copies of such instructions will be made available to interested persons upon request made to the Administrator.

§ 318.17 Requirements for the production of cooked beef, roast beef, and cooked corned beef.

\* (a) Cooked beef and roast beef, including sectioned and formed roasts  
\* and chunked and formed roasts, and cooked corned beef shall be prepared by one  
\* of the time and temperature combinations in the following table. The stated  
\* temperature is the minimum which shall be produced and maintained in all parts  
\* of each piece of meat for at least the stated time:

TABLE FOR TIME/TEMPERATURE COMBINATION  
FOR COOKED BEEF, ROAST  
BEEF, AND COOKED CORNED BEEF

Minimum internal temperature		Minimum
		processing time
		in minutes after
		minimum tempera-
		ture is reached
Degrees	Degrees	
Fahrenheit	Centigrade	
130	54.4	121
131	55.0	97
132	55.6	77
133	56.1	62
134	56.7	47
135	57.2	37
136	57.8	32
137	58.4	24
138	58.9	19
139	59.5	15
140	60.0	12
141	60.6	10
142	61.1	8
143	61.7	6
144	62.2	5
145	62.8	Instantly



(§ 318.17 continued)

(b) Cooked beef, including sectioned and formed roasts and chunked and formed roasts, and cooked corned beef shall be moist cooked throughout the process or, in the case of roast beef or corned beef to be roasted, cooked as provided in paragraph (c) of this section. The moist cooking may be accomplished by (1) placing the meat in a sealed moisture impermeable bag, removing the excess air, and cooking, (2) completely immersing the meat, unbagged, in water throughout the entire cooking process, or (3) using a sealed oven or steam injection to raise the relative humidity above 90 percent throughout the cooking process.

(c) Roast beef or corned beef to be roasted shall be cooked by one of the following methods:

(1) Heating roasts of 10 pounds or more in an oven maintained at 250°F (121°C) or higher throughout the process:

(2) Heating roasts of any size to a minimum internal temperature of 145°F (62.8°C) in an oven maintained at any temperature if the relative humidity of the oven is maintained either by continuously introducing steam for 50 percent of the cooking time or by use of a sealed oven for over 50 percent of the cooking time, or if the relative humidity of the oven is maintained at 90 percent or above for at least 25 percent of the total cooking time, but in no case less than 1 hour; or

(3) Heating roasts of any size in an oven maintained at any temperature that will satisfy the internal temperature and time requirements of paragraph (a) of this section if the relative humidity of the oven is maintained at 90 percent or above for at least 25 percent of the total cooking time, but in no case less than 1 hour.

The relative humidity may be achieved by use of steam injection or by sealed ovens capable of producing and maintaining the required relative humidity.

(d)(1) Except as provided in paragraph (d)(2) of this section, establishments producing cooked beef, roast beef, and cooked corned beef shall have sufficient monitoring equipment, including recording devices, to assure that the time (within 1 minute), the temperature (within 1°F) and relative humidity (within 5 percent) limits required by these processes are being met. Data from the recording devices shall be made available to a program employee upon request.

(2) In lieu of recording devices, establishments may propose in the written procedures prescribed in paragraph (f) of this section, an alternative means of providing inspection personnel with evidence that finished product has been prepared in compliance with the humidity requirements of paragraphs (b) and (c) of this section, and the 145°F (62.8°C) temperature requirement of paragraph (a) of this section.

(e) Each package of finished product shall be plainly and permanently marked on the immediate container with the date of production either in code or with the calendar date.

(f) In order to assure that cooked beef, roast beef, and cooked corned beef are handled, processed, and stored under sanitary conditions, the establishment shall submit a set of written procedures through the inspector in charge for approval by the Regional Director. The written procedures shall contain the following information:

(1) The temperature to which raw frozen product is thawed and the time required.

(2) The lot identification procedure for lots of product during processing.

(3) The storage time and temperature combinations which the establishment intends to use before cooking, the cooking time and temperature the



(§ 318.17(f) continued)

establishment intends to use, and the time, if any, the establishment intends to wait after cooking and before cooling.

(4) If a code, instead of a calendar date, is used on the immediate container of the finished product, its meaning shall also be included.

(5) Any other critical control points in the procedures which could affect the safety of the product.

(6) In lieu of recording devices, the alternate means permitted by § 318.17(d)(2) of providing evidence to inspection personnel that the finished product will be prepared in compliance with temperature or humidity requirements.

(7) Any other alternate procedure used that is permitted in this section.

(g) The establishment shall maintain records and reports which document the time, temperature, and humidity at which any cooked beef, roast beef, or cooked corned beef is cooked and cooled at the establishment. Such records shall be kept by the establishment for 6 months or for such further period as the Administrator may require for purposes of any investigation or litigation under the Act, by written notice to the person required to keep such records. Such records shall be made available to the inspector and any duly authorized representative of the Secretary upon request.

(h) The handling and processing of cooked beef, roast beef, and cooked corned beef before, during, and after cooking shall be such as to prevent the finished product from being adulterated. As a minimum, they shall be controlled as follows:

(1) The establishment shall notify the inspector in charge which processing procedure will be used on each lot, including time and temperature.

(2) In order to assure uniform heat penetration and consequent adequate cooking of each piece of beef, individual pieces of raw product in any one lot shall either not vary in weight by more than 2 pounds or not vary in thickness by more than 2 inches at the thickest part. Alternate methods of assuring uniform heat penetration may be submitted in writing for approval to the Regional Director.

(3) A water-based solution that is used for injecting or immersing the meat shall be refrigerated to 50°F (10°C) or lower from the time it contacts the meat, and shall be filtered each time it is recirculated or reused.

(4) A nonmeat ingredient, including the water-based solution in (h)(3) above, which has contacted meat shall be discarded at the end of that day's production unless it is in continuous contact with one batch of product.

(5) Product prepared for cooking shall be entered into the cooking cycle within 2 hours of completion of precooking preparation or be placed immediately in a cooler at a temperature of 40°F (4.4°C) or lower.

(6) The time and temperature requirements shall be met before any product in the lot is removed from the cooking units. Unless otherwise specified in the written procedures approved in accordance with paragraph (f) of this section, the heat source shall not be shut off until these requirements are met.

(7) Other than incidental contact caused by water currents during immersion cooking or cooling, product shall be placed so that it does not touch or overlap other products. This provision does not apply to product that is stirred or agitated to assure uniform heat transfer.

(8) Temperature sensing devices shall be so placed that they monitor product in the coldest part of the cooking unit; and when oven temperature is required by paragraph (c) of this section, the oven temperature shall also be monitored in the coldest part of the cooking unit.

(§ 318.17(h) continued)

(9) If a humidity sensing device is required in an oven, it shall be placed so that it measures humidity in either the oven chamber or at the exist vent.

(10) Chilling shall begin within 90 minutes after the cooking cycle is completed.

(i) All product shall be chilled from 120°F (48°C) to 55°F (12.7°C) in no more than 6 hours.

(ii) Chilling shall continue and the product shall not be packed for shipment until it has reached 40°F (4.4°C).

(11) Any establishment that has experienced a cooking process deviation during preparation of product may either reprocess the product completely, continue the heating to 145°F or contact the Regional Director for a review of the process schedule for adequacy and, if needed, for a cooking schedule to finish this one batch of product.

(12) An establishment that has experienced a cooling deviation after the product has been cooked shall contact the Regional Director to determine the disposition of that retained product.

(i) Cooked beef, roast beef, and cooked corned beef shall be so handled as to assure that the product is not recontaminated by direct or indirect contact with raw product. To prevent direct contamination of the cooked product, establishments shall:

(1) Physically separate areas where raw product is handled from areas where exposed cooked product is handled, using a solid impervious floor to ceiling wall; or

(2) Handle raw and exposed cooked product at different times, with a cleaning of the entire area after the raw material handling is completed and prior to the handling of cooked product in that area; or

(3) Submit a written procedure for approval through the inspector in charge to the Circuit Supervisor detailing the steps to be taken which would avoid recontamination of cooked product by raw product during processing.

(j) To prevent indirect contamination of cooked product:

(1) Any work surface, machine, or tool which contacts raw product shall be thoroughly cleaned and sanitized with a solution germicidally equivalent to 50 ppm chlorine before it contacts cooked product;

(2) Employees shall wash their hands and sanitize them with a solution germicidally equivalent to 50 ppm chlorine whenever they enter the heat processed product area or before preparing to handle cooked product, and as frequently as necessary during operations to avoid product contamination; and

(3) Outer garments, including aprons, smocks, and gloves shall be especially identified as restricted for use on cooked product only, changed at least daily, and hung in a designated location when the employee leaves the area.

(k) Cooked product shall not be stored in the same room as raw product unless it is first packaged in a sealed, water-tight container or is otherwise protected by a covering that has been approved, upon written request, by the Circuit Supervisor. (Approved by the Office of Management and Budget under OMB #0583-0015.)

#### § 318.18 Handling of certain material for mechanical processing.

Material to be processed into "Mechanically Separated (Species)" shall be so processed within 1 hour from the time it is cut or separated from carcasses or parts of carcasses, except that such product may be held for no more than 72 hours at 40° F. (4° C.) or less, or held indefinitely at 0° F. (-18° C.)

(§318.18 continued)

or less. "Mechanically Separated (Species)" shall directly after being processed, be used as an ingredient in a meat food product except that it may be held prior to such use for no more than 72 hours at 40° F. (4° C.) or less or indefinitely at 0° F. (-18° C.) or less.

#### § 318.19 Compliance procedure for cured pork products

(a) Definitions. For the purposes of this section:

(1) A product is that cured pork article which is contained within one Group as defined in paragraph (a)(2) of this section and which purports to meet the criteria for a single product designated under the heading "Product Name and Qualifying Statements" in the chart in § 319.104 or the chart in § 319.105.

(2) A Product Group or a Group means one of the following:

Group I, consisting of cured pork products which have been cooked while imperviously encased. Any product which fits into the Group will be placed in this Group regardless of any other considerations.

Group II, consisting of cured pork products which have been water cooked. Any product which does not fit into Group I but does fit into Group II will be placed into Group II regardless of any other considerations.

Group III, consisting of boneless smokehouse heated cured pork products. Any boneless product that does not fit into Group I or Group II shall be placed in Group III.

Group IV, consisting of bone-in or semi-boneless smokehouse heated cured pork products. Any product that is not completely boneless or still contains all the bone which is traditional for bone-in product, and does not fit into Group I, Group II, or Group III shall be placed in this Group.

(3) A lot is that product from one production shift.

(4) A production rate is frequency of production, expressed in days per week.

(5) Protein fat free percentage, protein fat free content, PFF percentage, PFF content or PFF of a product means the meat protein (indigenous to the raw, unprocessed pork cut) content expressed as a percent of the non-fat portion of the finished product.

(b) Normal Compliance Procedures. The Department shall collect samples of cured pork products and analyze them for their PFF content.<sup>1/</sup> Each analytical result shall be recorded and evaluated to determine whether future sampling of product Groups within an official establishment shall be periodic or daily under the provisions of paragraph (b)(1) of this section, and if the affected lot and subsequent production of like product shall be U.S. retained, or administratively detained, as appropriate, as provided in paragraph (b)(2) of this section.<sup>2/</sup>

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<sup>1/</sup> Analyses shall be conducted in accordance with "Official Methods of Analysis of the Association of Official Analytical Chemists (AOAC)", 13th ed., 1980, §§ 24.002 (page 376), 24.027 (page 379), which are incorporated by reference.

<sup>2/</sup> Rules for Rounding

1. Laboratory results for percent meat protein and fat will be reported to the second decimal place (hundredths).



(§ 318.19(b) continued)

(1) Criteria to determine sampling frequency of Product Groups.

For each official plant preparing cured pork products, Product Groups shall be sampled periodically or daily. Analytical results shall be evaluated and the sampling frequency determined as follows:

(i) Determine the difference between the individual PFF analysis and the applicable minimum PFF percentage requirement of § 319.104 or § 319.105. The resulting figure shall be negative when the individual sample result is less than the applicable minimum PFF percentage requirement and shall be positive when the individual sample result is greater than the applicable minimum PFF percentage requirement.

(ii) Divide the resulting number by the standard deviation assigned to the Product Group represented by the sample to find the Standardized Difference. The standard deviation assigned to Groups I and II is 0.75 and to Groups III and IV is 0.91.

(iii) Add 0.25 to the Standardized Difference to find the Adjusted Standardized Difference.

(iv) Use the lesser of 1.90 and the Adjusted Standardized Difference as the Sample Value.

(v) Cumulatively total Sample Values to determine the Group Value. The first Sample Value in a Group shall be the Group Value, and each succeeding Group Value shall be determined by adding the most recent Sample Value to the existing Group Value; provided, however, that in no event shall the Group Value exceed 1.00. When calculation of a Group Value results in a figure greater than 1.00, the Group Value shall be 1.00 and all previous Sample Values shall be ignored in determining future Group Values.

(vi) The frequency of sampling of a Group shall be periodic when the Group Value is greater than -1.40 (e.g., -1.39, -1.14, 0, 0.50, etc.) and shall be daily when the Group Value is -1.40 or less (e.g., -1.40, -1.45,

2/ Rules for Rounding (continued)

2. PFF and Sample Values for charting purposes will be calculated from the reported laboratory results to the second decimal place. Rounding of calculations to reach two decimal places will be done by the following rule: All values of five-thousandths (0.005) or more will be rounded up to the next highest hundredth. All values of less than five-thousandths (0.005) will be dropped.

3. For compliance with the Absolute Minimum PFF requirements, the PFF will be rounded to the first decimal place (tenths). Rounding of calculations to reach one decimal place will be done by the following rule: All PFF values of five-hundredths (0.05) or more will be rounded up to the next highest tenth. All PFF values of less than five-hundredths (0.05) will be dropped.

4. For product disposition (pass-fail of a minimum PFF standard for retained product) the average PFF calculation will be rounded to the first decimal place. Individual PFF Values will be calculated to the nearest hundredth as in (2) above. The average, however, will be rounded to the nearest tenth as in (3) above.



(318.19(b)(1)(vi) continued)

-1.50, etc.); provided, however, that once daily sampling has been initiated, it shall continue until the Group Value is 0.00 or greater, and each of the last seven Sample Values is -1.65 or greater (e.g., -1.63, -1.50, etc.), and there is no other product within the affected Group being U.S. retained as produced, under provisions of paragraph (b)(2) or (c).

(2) Criteria for U.S. retention or administrative detention of cured pork products for further analysis. Cured pork products shall be U.S. retained, or administratively detained, as appropriate, when prescribed by (i) or (ii) below:

(i) Absolute Minimum PFF Requirement. In the event that an analysis of an individual sample indicates a PFF content below the applicable minimum requirement of § 319.104 or § 319.105 by 2.3 or more percentage points for a Group I or II product, or 2.7 or more percentage points for a Group III or IV product, the lot from which the sample was collected shall be U.S. retained if in an official establishment and shall be subject to administrative detention if not in an official establishment unless returned to an official establishment and there U.S. retained. Any subsequently produced lots of like product and any lots of like product for which production dates cannot be established shall be U.S. retained or subject to administrative detention. Such administratively detained product shall be handled in accordance with Part 329 of this subchapter, or shall be returned to an official establishment and subjected to the provisions of paragraph (c)(1)(i) or (ii) of this section, or shall be relabeled in compliance with the applicable standard, under the supervision of a program employee, at the expense of the product owner. Disposition of such U.S. retained product shall be in accordance with paragraph (c) of this section.

(ii) Product Value requirement. The Department shall maintain, for each product prepared in an official establishment, a Product Value. Except as provided in paragraph (c)(2) of this section, calculation of the Product Value and its use to determine if a product shall be U.S. retained shall be as follows:

(A) Determine the difference between the individual PFF analysis and applicable minimum PFF percentage requirement of § 319.104 and § 319.105. The resulting figure shall be negative when the individual sample result is less than the applicable minimum PFF percentage requirement and shall be positive when the individual sample result is greater than the applicable minimum PFF percentage requirement.

(B) Divide the difference determined in (A), above, by the standard deviation assigned to the product's Group in paragraph (b)(1)(ii) of this section to find the standardized difference.

(C) Use the lesser of 1.65 and the standardized difference as the Sample Value.

(D) Cumulatively total Sample Values to determine the Product Value. The first Sample Value of a product shall be the Product Value, and each succeeding Product Value shall be determined by adding the most recent Sample Value to the existing Product Value; provided, however, that in no event shall the Product Value exceed 1.15. When calculation of a Product Value results in a figure greater than 1.15, the Product Value shall be 1.15, and all previous Sample Values shall be ignored in determining future Product Values.

(§ 318.19(b)(2)(ii) continued)

(E) Provided daily group sampling is in effect pursuant to the provisions of paragraph (b)(1) of this section, and provided further the Product Value is -1.65 or less (e.g., -1.66), the affected lot (if within the official establishment) and all subsequent lots of like product prepared by and still within the official establishment shall be U.S. retained and further evaluated under paragraph (c). Except for release of individual lots pursuant to paragraph (c)(1), subsequently produced lots of like product shall continue to be U.S. retained until discontinued pursuant to paragraph (c)(2).

(c) Compliance procedure during product retention. When a product lot is U.S. retained under the provisions of paragraph (b)(2) of this section, the Department shall collect three randomly selected samples from each such lot and analyze them individually for PFF content. The PFF content of the three samples shall be evaluated to determine disposition of the lot as provided in paragraph (c)(1) of this section and the action to be taken on subsequently produced lots of like product as provided in paragraph (c)(2) of this section.

(1) A product lot which is U.S. retained under the provisions of paragraph (b)(2) of this section may be released for entry into commerce provided one of the following conditions is met:

(i) The average PFF content of the three samples randomly selected from the lot is equal to or greater than the applicable minimum PFF percentage required by § 319.104 or § 319.105. Further processing to remove moisture for the purpose of meeting this provision is permissible. In lieu of further analysis to determine the effects of such processing, each 0.37 percent weight reduction due to moisture loss resulting from the processing may be considered the equivalent of a 0.1 percent PFF gain.

(ii) The lot of the product is relabeled to conform to the provisions of § 319.104 or § 319.105, under the supervision of a program employee.

(iii) The lot is one that has been prepared subsequent to preparation of the lot which, under the provisions of paragraph (c)(2) of this section, resulted in discontinuance of U.S. retention of new lots of like product. Such lot may be released for entry into commerce prior to receipt of analytical results for which sampling has been conducted. Upon receipt of such results, they shall be subjected to the provisions of paragraphs (b)(2)(i) and (c)(2) of this section.

(2) The PFF content of three randomly selected samples from each U.S. retained lot shall be used to maintain the Product Value described in paragraph (b)(2)(ii). The manner and effect of such maintenance shall be as follows:

(i) Find the average PFF content of the three samples.

(ii) Determine the difference between that average and the applicable minimum PFF percentage requirement of § 319.104 or § 319.105. The resulting figure shall be negative when the average of the sample results is less than the applicable minimum PFF percentage requirement and shall be positive when the average of the sample results is greater than the applicable minimum PFF requirement.

(iii) Divide the resulting figure by the standard deviation assigned to the product's Group in paragraph (b)(1)(ii) of this section, to find the standardized difference.

(iv) Use the lesser of 1.30 and the standardized difference as the Sample Value.

(§ 318.19(c)(2)continued)

(v) Add the first Sample Value thus calculated to the latest Product Value calculated under the provisions of paragraph (b)(2)(ii) of this section to find the new Product Value. To find each succeeding Product Value, add the most recent Sample Value to the existing Product Value; provided, however, that in no event shall the Product Value exceed 1.15. When the addition of a Sample Value to an existing Product Value results in a figure greater than 1.15, the Product Value shall be 1.15 and all previous Sample Values shall be ignored in determining future Product Values.

(vi) New lots of like product shall continue to be retained pending disposition in accordance with paragraph (c)(1) of this section until, after 5 days of production, the Product Value is 0.00 or greater, and the PFF content of no individual sample from a U.S. retained lot is less than the Absolute Minimum PFF requirement specified in paragraph (b)(2)(i) of this section. Should an individual sample fail to meet its Absolute Minimum PFF requirement, the 5-day count shall begin anew.

(vii) When U.S. retention of new lots is discontinued under the above provisions, maintenance of the Product Value shall revert to the provisions of paragraph (b)(2)(ii) of this section.

(3) For purposes of this section, the plant owner or operator shall have the option of temporarily removing a product from its Product Group, provided product lots are being U.S. retained, as produced, and provided further that the average production rate of the product, over the 8-week period preceding the week in which the first U.S. retained lot was prepared, is not greater than 20 percent of the production rate of its Group. When a product is thus removed from its Group, analytical results of product samples shall not cause daily sampling of the Group. When pursuant to paragraph (c)(2)(vi) of this section, new lots of the product are no longer being U.S. retained, the product shall again be considered with its Group.

(d) Adulterated and misbranded products. Products not meeting specified PFF requirements, determined according to procedures set forth in this section, may be deemed adulterated under section 1(m)(8) of the Act (21 U.S.C. 601(m)(8)) and misbranded under section 1(n) of the Act (21 U.S.C. 601(n)).

(e) Quality control. Cured pork products bearing on their labeling the statement "X% of Weight is Added Ingredients" shall be prepared only under a total quality control system or partial quality control program in accordance with § 318.4 of this subchapter. With respect to any other cured pork product, official es

establishments may institute quality control procedures under § 318.4 of this subchapter. Cured pork products produced in such establishments may be exempt from the requirements of this section, provided inplant quality control procedures are shown to attain the same or higher degree of compliance as the procedures set forth in this section; provided, however, that all cured pork products produced shall be subject to the applicable Absolute Minimum PFF content requirement, regardless of any quality control procedures in effect.

#### § 318.20 Use of animal drugs.

Animal drug residues are permitted in meat and meat food products if such residues are from drugs which have been approved by the Food and Drug Administration and any such drug residues are within tolerance levels approved by the Food and Drug Administration, unless otherwise determined by the Administrator and listed herein.



§ 318.21 Accreditation of chemistry laboratories.

(a) Definitions:

Accredited Laboratory --A non-Federal analytical laboratory that has met the requirements for accreditation specified in this section and hence, at an establishment's discretion, may be used in lieu of an FSIS laboratory for analyzing official regulatory samples. Payment for the analysis of official samples is to be made by the establishment using the accredited laboratory.

Accredited Laboratory Coordinator--the FSIS official responsible for coordinating all activities concerning laboratory accreditation.

AOAC Methods--Methods of chemical analysis accepted by the Association of Official Analytical Chemists (AOAC) and published in the "Official Methods of Analysis of the Association of Official Analytical Chemists." This publication is incorporated by reference and approved by the Director, Office of the FEDERAL REGISTER on February 19, 1987. <sup>1/</sup>

Chemical Residue Misidentification--see "Correct Chemical Residue Identification" definition.

Coefficient of Variation (CV)--The standard deviation of a distribution of analytical values multiplied by 100, and divided by the mean of those values.

Comparison Mean--The average of the results obtained by all accredited and FSIS laboratories performing an analysis upon homogeneous samples of material. For food chemistry, a result for a laboratory is the obtained analytical value; for chemical residues, a result is the logarithmic transformation of the obtained analytical value.

Correct Chemical Residue Identification--A laboratory is required to identify correctly every chemical residue in a sample that is detected at a level equal to or greater than the associated minimum reportable level by all FSIS laboratories analyzing the sample. Failure to do so will be considered a misidentification. In addition, reporting the presence of a residue that is not reported by any FSIS laboratory analyzing the sample will also be considered a misidentification.

CUSUM--A class of statistical control procedures that assesses whether a process is "in control". Each CUSUM value is constructed by accumulating incremental values obtained from observed results of the process, and then determined to either exceed or fall within acceptable limits for that process. The four CUSUM procedures are:

--Positive Systematic Laboratory Difference CUSUM (CUSUM-P) - monitors how consistently an accredited laboratory gets numerically greater results than an assigned FSIS laboratory.

--Negative Systematic Laboratory Difference CUSUM (CUSUM-N) - monitors how consistently an accredited laboratory gets numerically smaller results than an assigned FSIS laboratory.

--Variability CUSUM (CUSUM-V) - monitors the average "total discrepancy" (i.e., the combination of random fluctuations and systematic differences) between an accredited laboratory's results and those of an assigned FSIS laboratory.

<sup>1/</sup> Copies of this publication are on file with the Director, Office of the FEDERAL REGISTER, and may be purchased from the Association of Official Analytical Chemists, 1111 N. 19th Street, Suite 210, Arlington, Virginia.



--Individual Large Discrepancy CUSUM (CUSUM-D) - A monitors the magnitude and frequency of large differences between the results of an accredited laboratory and those of an assigned FSIS laboratory.

Individual Large Deviation--An analytical result from a non-Federal laboratory that differs from the sample comparison mean by more than would be expected assuming normal laboratory variability.

Initial Accreditation Check Sample--A sample prepared and sent by an FSIS laboratory to a non-Federal laboratory to ascertain if the non-Federal laboratory's analytical capability meets the standards for granting accreditation.

Interlaboratory Accreditation Maintenance Check Sample--A sample prepared and sent by an FSIS laboratory to an accredited laboratory to assist in determining if acceptable levels of analytical capability are being maintained by the accredited laboratory. Laboratories accredited to perform food chemistry analysis will receive a check sample only if an insufficient number of split samples from that laboratory are available to evaluate the laboratory.

Large Deviation Measure--A measure that quantifies an unacceptably large difference between a non-Federal laboratory's analytical result and the sample comparison mean.

Minimum Proficiency Level--The minimum level of a residue at which an analytical result will be used to assess a laboratory's quantification capability. This level is the smallest concentration for which the average CV for reproducibility (i.e., combined within and between laboratory variability) does not exceed 20 percent. (See Table 2.)

Minimum Reporting Level--The number such that if any obtained analytical value equals or exceeds this number, then the residue is reported together with the obtained analytical value.

Official sample--A sample selected by FSIS personnel in accordance with FSIS procedures and submitted for regulatory purposes to a designated laboratory.

Probation--The period commencing with official notification to an accredited laboratory that its check or split sample results no longer satisfy the performance requirements specified in this rule, and ending with official notification that accreditation is either fully restored, suspended, or revoked.

QA (Quality Assurance) Recovery--The ratio of a laboratory's unadjusted analytical value of a check sample residue to the residue level fortified by the FSIS laboratory that prepared the sample, multiplied by 100. (See Table 2.)

QC (Quality Control) Recovery--The ratio of a laboratory's unadjusted analytical value of a quality control standard to the fortification level of the standard, multiplied by 100. (See Table 2.)

Responsibly Connected--Any individual who or entity which is a partner, officer, director, manager, or owner of 10 per centum or more of the voting stock of the applicant or recipient of accreditation or an employee in a managerial or executive capacity or any employee who conducts or supervises the chemical analysis of FSIS official samples.

Split Sample--An official sample divided into duplicate portions, one portion to be analyzed by an accredited laboratory (for official regulatory purposes) and the other portion by an FSIS laboratory (for comparison purposes).

Standardized Difference--

(1) Food Chemistry--A non-Federal laboratory's analytical result minus the matching FSIS laboratory's result from a split or check sample, divided by the appropriate standardizing value. (See Table 1.)

(2) Chemical Residues--A non-Federal laboratory's logarithmic transformed analytical result minus the comparison mean from a split or check sample, divided by the appropriate standardizing value. (See Table 2.)

Standardizing Value--A number used to transform the result of a computation to a unitless measure.

Systematic Laboratory Difference--A comparison of one laboratory's results with another laboratory's results on homogeneous samples that shows, on the average, a consistent directional difference. A laboratory that is reporting, on the average, numerically greater results than a comparison laboratory has a positive systematic laboratory difference and, conversely, numerically smaller results on the average indicate a negative systematic difference.

Variability--Random fluctuations in a laboratory's processes that cause its analytical results to deviate from a true value.

TABLE 1

Standardizing Values for Food Chemistry  
(by product class and analyte)

Product Class	Analyte			
	Moisture	Protein*	Fat*	Salt
Cured Pork	0.90	0.069	0.13	0.18
Canned Hams	0.65	0.069	0.16	0.18
Ground Beef	1.00	0.069	0.15	0.18
Other	0.80	0.069	0.11	0.18

\* To obtain the standardizing value for a sample, the appropriate entry in this column is multiplied by  $X^{0.65}$ , where X is the comparison mean of the sample.

TABLE 2

Minimum Proficiency Levels, Percent Expected Recoveries  
(QC and QA), and Standardizing Values for  
Chemical Residues

CLASS OF RESIDUES	MINIMUM PROFICIENCY LEVEL	PERCENT EXPECTED RECOVERY (QC and QA)	3/ Standardizing Value	
			For Maintenance Check Sample Computations	For Split Sample Computations
<u>1/ Chlorinated Hydrocarbons</u>				
Aldrin	0.10 ppm	80-110	0.20	0.28
Benzene				
Hexachloride	0.10 ppm	80-110	0.20	0.28
Chlordane	0.30 ppm	80-110	0.20	0.28
Dieldrin	0.10 ppm	80-110	0.20	0.28
DDT	0.15 ppm	80-110	0.20	0.28
DDE	0.10 ppm	80-110	0.20	0.28
TDE	0.15 ppm	80-110	0.20	0.28
Endrin	0.10 ppm	80-110	0.20	0.28
Heptachlor	0.10 ppm	80-110	0.20	0.28
Heptachlor				
Epoxide	0.10 ppm	80-110	0.20	0.28
Lindane	0.10 ppm	80-110	0.20	0.28
Methoxychlor	0.50 ppm	80-110	0.20	0.28
Toxaphene	1.00 ppm	80-110	0.20	0.28
Polychlorinated				
Biphenyls	0.50 ppm	80-110	0.20	0.28
Hexachloro-				
benzene	0.10 ppm	80-110	0.20	0.28
Mirex	0.10 ppm	80-110	0.20	0.28
Nonachlor	0.15 ppm	80-110	0.20	0.28
<u>2/ Arsenic</u>	0.20 ppm	90-105	0.25	0.35
<u>2/ Ipronidazole</u>	2 ppm	60-90	0.20	0.28
<u>2/ Sulfa Drugs</u>	0.08 ppm	70-120	0.25	0.35
<u>2/ Nitrosamine</u>	5 ppm	70-110	0.25	0.35

1/ Laboratory statistics are computed over all results (excluding PCB results), and for specific chemical residues.

2/ Laboratory statistics are only computed for specific chemical residues.

3/ The standardizing value for all initial accreditation and probationary check sample computations is 0.15.

(b) Laboratories accredited for analysis of protein, moisture, fat, and salt content of meat and meat products.

(1) Applying for accreditation. <sup>2/</sup> Application for accreditation shall be made in writing by the owner or operator of the non-Federal analytical laboratory and sent to the Accredited Laboratory Coordinator, Chemistry Division, Science Program, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, DC 20250. A laboratory whose accreditation has been refused or revoked under the circumstances described in paragraphs (d)(1), (d)(2), (g)(1) or (g)(2) of this section may reapply for accreditation no sooner than 6 months after the effective date of that action, and must provide written documentation specifying what corrections were made. The applying laboratory will bear all costs associated with its application process.

(2) Criteria for obtaining accreditation. Non-Federal analytical laboratories may be accredited for the analyses of moisture, protein, fat, and salt content of meat and meat food products. Accreditation will be given only if the applying laboratory successfully satisfies the requirements presented below, for all four analytes. This accreditation authorizes official FSIS acceptance of the analytical test results provided by these laboratories on official samples. To obtain FSIS accreditation for moisture, protein, fat, and salt analyses, a non-Federal analytical laboratory must:

(i) Be supervised by a person holding, as a minimum, a bachelor's degree in either chemistry, food science, food technology, or a related field and having 1 year's experience in food chemistry, or equivalent qualifications, as determined by the Administrator.

(ii) Demonstrate acceptable levels of systematic laboratory difference, variability, and individual large deviations in the analyses of moisture, protein, fat and salt content using AOAC methods. An applying laboratory will successfully demonstrate these capabilities if its moisture, protein, fat, and salt results from a 36 check sample accreditation study each satisfy the criteria presented below. <sup>3/</sup> If the laboratory's analysis of an analyte (or analytes) from the first set of 36 check samples does not meet these criteria for obtaining accreditation, a second set of 36 samples will be provided to the applying laboratory to be analyzed for only those analyte(s) that had unacceptable results initially. If the results of the second set of samples do not meet the criteria, an additional set of accreditation check samples (which must be analyzed for all four analytes) will not be provided for at least a 6-month period, commencing from the date on which the analytical results of the second set of samples were postmarked to FSIS.

<sup>2/</sup> Laboratories designated by FSIS as "certified" prior to the effective date of this regulation will automatically become accredited laboratories for their current type of analysis without complying with paragraphs (b)(1) and (b)(2) of this section. However, all other requirements of this section shall be applicable to such laboratories. If at a later date, however, the laboratory has its accreditation revoked, it must comply with paragraphs (b)(1) and (b)(2) of this section.

<sup>3/</sup> All statistical computations are rounded to the nearest tenth, except where otherwise noted.



(A) Systematic Laboratory Difference: The absolute value of the average standardized difference must not exceed 0.73 minus the product of 0.17 and the standard deviation of the standardized differences.

(B) Variability: The estimated standard deviation of the standardized differences must not exceed 1.15.

(C) Individual Large Deviations: One hundred times the average of the large deviation measures of the individual samples must be less than 5.0.<sup>4/</sup>

(iii) Allow inspection of the laboratory by FSIS officials prior to the determination of granting accredited status.

(3) Criteria for maintaining accreditation. To maintain accreditation for moisture, protein, fat, and salt analyses, a non-Federal analytical laboratory must:

(i) Report analytical results of the moisture, protein, fat, and salt content of official samples, weekly, on designated forms to the Accredited Laboratory Coordinator, Chemistry Division, Science, FSIS.

(ii) Maintain laboratory quality control records for the most recent 3 years that samples have been analyzed under this Program.

(iii) Maintain complete records of the receipt, analysis, and disposition of official samples for the most recent 3 years that samples have been analyzed under this Program.

(iv) Maintain a standards book, which is a permanently bound book with sequentially numbered pages, containing all readings and calculations for standardization of solutions, determination of recoveries, and calibration of instruments. All entries are to be dated and signed by the analyst immediately upon completion of the entry and by his/her supervisor within 2 working days. The standards book is to be retained for a period of 3 years after the last entry is made.

(v) Analyze interlaboratory accreditation maintenance check samples and return the results to FSIS within 3 weeks of sample receipt. This must be done whenever requested by FSIS and at no cost to FSIS.

(vi) Inform the Accredited Laboratory Coordinator, Chemistry Division, Science, FSIS, by certified or registered mail, within 30 days, when there is any change in the laboratory's ownership, officers, directors, supervisory personnel, or other responsibly connected individual or entity.

(vii) Permit any duly authorized representative of the Secretary to perform both announced and unannounced on-site laboratory reviews of facilities and records during normal business hours and to copy all such records.

(viii) Use official AOAC methods<sup>5/</sup> on official and check samples.

(ix) Demonstrate that acceptable levels of systematic laboratory difference, variability, and individual large deviations are being maintained in the analyses of moisture, protein, fat, and salt content. An accredited laboratory will successfully demonstrate the maintenance of these capabilities

<sup>4/</sup> A result will have a large deviation measure equal to zero when the absolute value of the result's standardized difference, (d), is less than 2.5, and otherwise a measure equal to  $1-(2.5/d)^4$ .

<sup>5/</sup> Copies of the "Official Methods of Analysis of the Association of Official Analytical Chemists" are on file with the Director, Office of the FEDERAL REGISTER, and may be purchased from the AOAC, 1111 N. 19th Street, Suite 210, Arlington, VA 22209.

\* if its moisture, protein, fat, and salt results from split samples and  
\* interlaboratory accreditation maintenance check samples each satisfy the  
\* criteria presented below.<sup>6/</sup>

\* (A) Systematic Laboratory Difference:

\* (1) Positive systematic laboratory difference: The standardized  
\* difference between the accredited laboratory's result and that of the FSIS  
\* laboratory for each split or interlaboratory accreditation maintenance  
\* check sample is used to determine a CUSUM value, designated as CUSUM-P.  
\* This value is computed and evaluated as follows:

\* (i) Determine the CUSUM increment for the sample. The CUSUM increment  
\* is set equal to:

\* 2.0, if the standardized difference is greater than 2.4,

\* -2.0, if the standardized difference is less than -1.6,

\* or

\* the standardized difference minus 0.4, if the standardized difference lies  
\* between -1.6 and 2.4, inclusive.

\* (ii) Compute the new CUSUM-P value. The new CUSUM-P value is obtained  
\* by adding, algebraically, the CUSUM increment to the last previously  
\* computed CUSUM-P value. If this computation yields a value smaller than 0,  
\* the new CUSUM-P value is set equal to 0. [CUSUM-P values are initialized at  
\* zero; that is, the CUSUM-P value associated with the first sample is set equal  
\* to the CUSUM increment for that sample.]

\* (iii) Evaluate the new CUSUM-P value. The new CUSUM-P value must not  
\* exceed 5.2.

\* (2) Negative systematic laboratory difference:

\* The standardized difference between the accredited laboratory's result and that  
\* of the FSIS laboratory for each split or interlaboratory accreditation  
\* maintenance check sample is used to determine a CUSUM value, designated as  
\* CUSUM-N. This value is computed and evaluated as follows:

\* (i) Determine the CUSUM increment for the sample.

\* The CUSUM increment is set equal to:

\* 2.0, if the standardized difference is greater than 1.6,

\* -2.0, if the standardized difference is less than -2.4,

\* or

\* the standardized difference plus 0.4, if the standardized difference lies  
\* between -2.4 and 1.6, inclusive.

\* (ii) Compute the new CUSUM-N value.

\* The new CUSUM-N value is obtained by subtracting, algebraically, the CUSUM  
\* increment to the last previously computed CUSUM-N value. If this computation  
\* yields a value smaller than 0, the new CUSUM-N value is set equal to 0.  
\* [CUSUM-N values are initialized at zero; that is, the CUSUM-N value associated  
\* with the first sample is set equal to the CUSUM increment for that sample.]

\* (iii) Evaluate the new CUSUM-N value.

\* The new CUSUM-N value must not exceed 5.2.

\* (B) Variability: The absolute value of the standardized difference  
\* between the accredited laboratory's result and that of the FSIS laboratory

\* <sup>6/</sup> All statistical computations are rounded to the nearest tenth, except where  
\* otherwise noted.

\* for each split sample or interlaboratory accreditation maintenance check  
\* sample is used to determine a CUSUM value, designated as CUSUM-V. This value  
\* is computed and evaluated as follows:

\* (1) Determine the CUSUM increment for the sample. The CUSUM increment  
\* is set equal to the larger of -0.4 and the absolute value of the  
\* standardized difference minus 0.9. If this computation yields a value larger  
\* than 1.6, the increment is set equal to 1.6.

\* (2) Compute the new CUSUM-V value.

\* The new CUSUM-V value is obtained by adding, algebraically, the CUSUM increment  
\* to the last previously computed CUSUM-V value. If this computation yields a  
\* value less than 0, the new CUSUM-V value is set equal to 0. [CUSUM-V values  
\* are initialized at zero; that is, the CUSUM-V value associated with the  
\* first sample is set equal to the CUSUM increment for that sample.]

\* (3) Evaluate the new CUSUM-V value.

\* The new CUSUM-V value must not exceed 4.3.

\* (C) Large Deviations: The large deviation measure of the accredited  
\* laboratory's result for each split sample or interlaboratory accreditation  
\* maintenance check sample is used to determine a CUSUM value, designated as  
\* CUSUM-D.<sup>4/</sup> This value is computed and evaluated as follows:

\* (1) Determine the CUSUM increment for the sample.

\* The CUSUM increment is set equal to the value of the large deviation measure  
\* minus 0.025.

\* (2) Compute the new CUSUM-D value.

\* The new CUSUM-D value is obtained by adding, algebraically, the CUSUM  
\* increment to the last previously computed CUSUM-D value. If this computation  
\* yields a value less than 0, the new CUSUM-D value is set equal to 0. [CUSUM-D  
\* values are initialized at zero; that is, the CUSUM-D value associated with the  
\* first sample is set equal to the CUSUM increment for that sample.]

\* (3) Evaluate the new CUSUM-D value.

\* The new CUSUM-D value must not exceed 1.0.

\* (x) Meet the following requirements if placed on probation pursuant to  
\* paragraph (e) of this section:

\* (A) Send all official samples that have not been analyzed as of the date  
\* of written notification of probation to a specified FSIS laboratory by  
\* certified mail or private carrier or, as an alternative, to an accredited  
\* laboratory approved for food chemistry. Mailing expenses will be paid by  
\* FSIS.

\* (B) Analyze a set of check samples similar to those used for initial  
\* accreditation, and submit the analytical results to FSIS within 3 weeks of  
\* receipt of the samples.

\* (C) Satisfy criteria described in paragraph (b)(2)(ii) of this section  
\* on the above mentioned check samples.

\* (xi) Expeditiously report analytical results of official samples in  
\* accordance with the instructions of the Accredited Laboratory Coordinator.  
\* The Federal inspector at any establishment may assign the analysis of  
\* official samples to an FSIS laboratory if, in his/her view, there are delays  
\* in receiving test results on official samples from an accredited laboratory.

\* (c) Laboratories accredited for analysis of a class of chemical residues  
\* in meat and meat food products.



(1) Applying for accreditation.<sup>7/</sup> Application for accreditation shall be made in writing by the owner or operator of the non-Federal analytical laboratory and sent to the Accredited Laboratory Coordinator, Chemistry Division, Science, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, D.C. 20250. A laboratory whose accreditation has been refused or withdrawn under the circumstances described in paragraphs (d)(1), (d)(2), (g)(1) or (g)(2) of this section may reapply for accreditation no sooner than 6 months after the effective date of that action, and must provide written documentation specifying what corrections were made. The applying laboratory will bear all costs associated with its application process.

(2) Criteria for obtaining accreditation. Non-Federal analytical laboratories may be accredited for the analysis of a class of chemical residues in meat and meat food products. Accreditation will be given only if the applying laboratory successfully satisfies the requirements presented below. This accreditation authorizes official FSIS acceptance of the analytical test results provided by these laboratories on official samples. To obtain FSIS accreditation for the analysis of a class of chemical residues, a non-Federal analytical laboratory must:

(i) Be supervised by a person holding, as a minimum, a bachelor's degree in either chemistry, food science, food technology, or a related field. Further, either the supervisor or the analyst assigned to analyze the sample must have 3 years' experience determining analytes at or below part per million levels, or equivalent qualifications, as determined by the Administrator.

(ii) Demonstrate acceptable levels of systematic laboratory difference, variability, individual large deviations, recoveries, and proper identification in the analysis of the class of chemical residues for which application was made, using FSIS approved procedures. An applying laboratory will successfully demonstrate these capabilities if its analytical results for each specific chemical residue provided in a check sample accreditation study containing a minimum of 14 samples satisfy the criteria presented below.<sup>8/</sup> In addition, if the laboratory is requesting accreditation for the analysis of chlorinated hydrocarbons, all analytical results for the residue class must collectively satisfy the criteria. (Conformance to criteria (A), (B), (C), and (D) will only be determined when 6 or more analytical results with associated comparison means at or above the logarithm of the minimum proficiency level are available.) If the results of the first set of samples do not meet these

<sup>7/</sup> Laboratories designated by FSIS as "recognized" prior to the effective date of this regulation will automatically become accredited laboratories for their current type of analysis without complying with paragraphs (c)(1) and (c)(2) of this section. However, all other requirements of this section shall be applicable to such laboratories. If at a later date, however, the laboratory has its accreditation revoked, it must comply with paragraphs (c)(1) and (c)(2) of this section.

<sup>8/</sup> All statistical computations are rounded to the nearest tenth, except where otherwise noted.



criteria for obtaining accreditation, a second set of at least 14 samples will be provided to the applying laboratory. If the results of the second set of samples do not meet the criteria, an additional set of accreditation check samples will not be provided for a 6 month period, commencing from the date on which the analytical results of the second set of samples were postmarked to FSIS.

(A) Systematic Laboratory Difference: The absolute value of the average standardized difference must not exceed 1.67 (2.00 if there are less than 12 analytical results) minus the product of 0.29 and the standard deviation of the standardized differences.

(B) Variability: The standard deviation of the standardized differences must not exceed a computed limit. This limit is a function of the number of analytical results used in the computation of the standard deviation, and of the amount of variability associated with the results from the participating FSIS laboratories.

(C) Individual Large Deviations: One hundred times the average of the large deviation measures of the individual analytical results must be less than 5.0.<sup>9/</sup>

(D) QA Recovery: The average of the QA recoveries of the individual analytical results must lie within the range given in Table 2 under the column entitled "Percent Expected Recovery."

(E) QC Recovery: All QC recoveries must lie within the range given in Table 2 under "Percent Expected Recovery." Supporting documentation must be made available to FSIS upon request.

(F) Correct Identification: There must be correct identification of all chemical residues in all samples.

(iii) Allow inspection of the laboratory by FSIS officials prior to the determination of granting accredited status.

(3) Criteria for maintaining accreditation. To maintain accreditation for analysis of a class of chemical residues, a non-Federal analytical laboratory must:

(i) Prior to notifying any other party, telephone the Accredited Laboratory Coordinator, Chemistry Division, Science, FSIS, and report the analytical chemical residue results of the official samples. Then report the analytical chemical residue results from official samples, weekly, on designated forms to the Accredited Laboratory Coordinator, Chemistry Division, Science, FSIS.

(ii) Maintain laboratory quality control records for the most recent 3 years that samples have been analyzed under this Program.

(iii) Maintain complete records of the receipt, analysis, and disposition of official samples for the most recent 3 years that samples have been analyzed under the Program.

(iv) Maintain a standards book, which is a permanently bound book with sequentially numbered pages, containing all readings and calculations for standardization of solutions, determination of recoveries, and calibration of

<sup>9/</sup> A result will have a large deviation measure equal to zero when the absolute value of the result's standardized difference, (d), is less than 2.5 and otherwise a measure equal to  $1-(2.5/d)^4$ .

\* instruments. All entries are to be dated and signed by the analyst  
\* immediately upon completion of the entry and by his/her supervisor within 2  
\* working days. The standards book is to be retained for a period of 3 years  
\* after the last entry is made.

\* (v) Analyze interlaboratory accreditation maintenance check samples and  
\* return the results to FSIS within 3 weeks of sample receipt. This must be done  
\* whenever requested by FSIS and at no cost to FSIS.

\* (vi) Inform the Accredited Laboratory Coordinator, Chemistry Division,  
\* Science Program, FSIS, by certified or registered mail, within 30 days when  
\* there is any change in the laboratory's ownership, officers, directors,  
\* supervisory personnel, or any other responsibly connected individual or  
\* entity.

\* (vii) Permit any duly authorized representative of the Secretary to  
\* perform both announced and unannounced on-site laboratory reviews of  
\* facilities and records during normal business hours, and to copy all such  
\* records.

\* (viii) Use analytical procedures designated and approved by FSIS.

\* (ix) Demonstrate that acceptable levels of systematic laboratory  
\* difference, variability, and individual large deviations are being maintained  
\* in the analysis of official samples, in the chemical residue class for  
\* which accreditation was granted. A laboratory will successfully demonstrate  
\* the maintenance of these capabilities if its analytical results for each  
\* specific chemical residue found in split samples satisfy the criteria presented  
\* below.<sup>10/ 11/</sup> In addition, if the laboratory is accredited for the analysis  
\* of chlorinated hydrocarbons, all analytical results for the residue class  
\* must collectively satisfy the criteria.

\* (A) Systematic Laboratory Difference:

\* (1) Positive systematic laboratory difference: The standardized  
\* difference between the accredited laboratory's result and that of the FSIS  
\* laboratory for each split sample is used to determine a CUSUM value, designated  
\* as CUSUM-P.<sup>12/</sup> This value is computed and evaluated as follows:

\* 10/ All statistical computations are rounded to the nearest tenth, except  
\* where otherwise noted.

\* 11/ An analytical result will only be used in the statistical evaluation  
\* of the laboratory if the associated comparison mean is equal to or greater  
\* than the logarithm of the minimum proficiency level for the residue.

\* 12/ When determining compliance with this criterion for all chlorinated  
\* hydrocarbon results in a sample collectively, the following statistical  
\* procedure must be followed to account for the correlation of analytical  
\* results within a sample: the average of the standardized differences of the  
\* analytical results within the sample, divided by a constant, is used in place  
\* of a single standardized difference to determine the CUSUM-P (or CUSUM-N)  
\* value for the sample. The constant is a function of the number of analytical  
\* results used to compute the average standardized difference.

(i) Determine the CUSUM increment for the sample. The CUSUM increment is set equal to:

2.0, if the standardized difference is greater than 2.5,  
-2.0, if the standardized difference is less than -1.5,

or

the standardized difference plus 0.5, if the standardized difference lies between -1.5 and 2.5, inclusive.

(ii) Compute the new CUSUM-P value. The new CUSUM-P value is obtained by adding, algebraically, the CUSUM increment to the last previously computed CUSUM-P value. If this computation yields a value smaller than 0, the new CUSUM-P value is set equal to 0. [CUSUM-P values are initialized at zero; that is, the CUSUM-P value associated with the first sample is set equal to the CUSUM increment for that sample.]

(iii) Evaluate the new CUSUM-P value. The new CUSUM-P value must not exceed 4.8.

(2) Negative systematic laboratory difference: The standardized difference between the accredited laboratory's result and that of the FSIS laboratory for each split sample is used to determine a CUSUM value, designated as CUSUM-N.<sup>13/</sup> This value is computed and evaluated as follows:

(i) Determine the CUSUM increment for the sample. The CUSUM increment is set equal to:

2.0, if the standardized difference is greater than 1.5,  
-2.0, if the standardized difference is less than -2.5,

or

the standardized difference plus 0.5, if the standardized difference lies between -2.5 and 1.5, inclusive.

(ii) Compute the new CUSUM-N value. The new CUSUM-N value is obtained by subtracting, algebraically, the CUSUM increment to the last previously computed CUSUM-N value. If this computation yields a value smaller than 0, the new CUSUM-N value is set equal to 0. [CUSUM-N values are initialized at zero; that is, the CUSUM-N value associated with the first sample is set equal to the CUSUM increment for that sample.]

(iii) Evaluate the new CUSUM-N value. The new CUSUM-N value must not exceed 4.8.

(B) Variability: The absolute value of the standardized difference between the accredited laboratory's result and that of the FSIS laboratory for each split sample is used to determine a CUSUM value, designated as CUSUM-V.<sup>14/</sup> This value is computed and evaluated as follows:

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<sup>13/</sup> See footnote 12.

<sup>14/</sup> When determining compliance with this criterion of all chlorinated hydrocarbon results in a sample collectively, the following statistical procedure must be followed to account for the correlation of analytical results within a sample: the square root of the sum of the within sample variance and the average standardized difference of the sample, divided by a constant, is used in place of the absolute value of the standardized difference to determine the CUSUM-V value for the sample. The constant is a function of the number of analytical results used to compute the average standardized difference.



(1) Determine the CUSUM increment for the sample. The CUSUM increment is set equal to the larger of -0.4 and the absolute value of the standardized difference minus 0.9. If this computation yields a value larger than 1.6, the increment is set equal to 1.6.

(2) Compute the new CUSUM-V value. The new CUSUM-V value is obtained by adding, algebraically, the CUSUM increment to the last previously computed CUSUM-V value. If this computation yields a value less than 0, the new CUSUM-V value is set equal to 0. [CUSUM-V values are initialized at zero; that is, the CUSUM-V value associated with the first sample is set equal to the CUSUM increment for that sample.]

(3) Evaluate the new CUSUM-V value.  
The new CUSUM-V value must not exceed 4.3.

(C) Large Deviations: The large deviation measure of the accredited laboratory's result for each split sample is used to determine a CUSUM value, designated as CUSUM-D.<sup>15/</sup> This value is computed and evaluated as follows:

(1) Determine the CUSUM increment for the sample.  
The CUSUM increment is set equal to the large deviation measure minus 0.025.

(2) Compute the new CUSUM-D value.  
The new CUSUM-D value is obtained by adding, algebraically, the CUSUM increment to the last previously computed CUSUM-D value. If this computation yields a value less than 0, the new CUSUM-D value is set equal to 0. [CUSUM-D values are initialized at zero; that is, the CUSUM-D value associated with the first sample is set equal to the CUSUM increment for that sample.]

(3) Evaluate the new CUSUM-D value.  
The new CUSUM-D value must not exceed 1.0.

(x) Meet the following requirements if placed on probation pursuant to paragraph (e) of this section:

(A) Send all official samples that have not been analyzed as of the date of written notification of probation to a specified FSIS laboratory by certified mail or private carrier or, as an alternative, to an accredited laboratory accredited for this specific chemical residue. Mailing expense will be paid by FSIS.

(B) Analyze a set of check samples similar to those used for initial accreditation, and submit the analytical results to FSIS within 3 weeks of receipt of the samples.

(C) Satisfy criteria described in paragraph (c)(2)(ii) of this section on the above mentioned check samples.

(xi) Expeditiously report analytical results of official samples in accordance with the instructions of the Accredited Laboratory Coordinator. The Federal inspector at any establishment may assign the analysis of official food chemistry samples to an FSIS laboratory if, in his/her view, there are delays in receiving test results on official samples from an accredited laboratory.

<sup>15/</sup> A result will have a large deviation measure equal to zero when the absolute value of the result's standardized difference, (d), is less than 2.5, and otherwise a measure equal to  $1-(2.5/d)^4$ .



(xii) Every QC recovery associated with reporting of official samples must be within the appropriate range given in Table 2 under "Percent Expected Recovery." Supporting documentation must be made available to FSIS upon request.

(xiii) Demonstrate that acceptable levels of systematic laboratory difference, variability, individual large deviations, recoveries, and proper identification are being maintained in the analysis of interlaboratory accreditation maintenance check samples, in the chemical residue class for which accreditation was granted. A laboratory will successfully demonstrate the maintenance of these capabilities if its analytical results for each specific chemical residue found in interlaboratory accreditation maintenance check samples satisfy the criteria presented below. In addition, if the laboratory is accredited for the analysis of chlorinated hydrocarbons, all analytical results for the residue class must collectively satisfy the criteria.

(A) Systematic Laboratory Difference

(1) Positive systematic laboratory difference: The standardized difference between the accredited laboratory's result and the comparison mean for each interlaboratory accreditation maintenance check sample is used to determine a CUSUM value, designated as CUSUM-P.<sup>16/</sup> This value is computed and evaluated as follows:

(i) Determine the CUSUM increment for the sample.

The CUSUM increment is set equal to:

2.0, if the standardized difference is greater than 2.5,

-2.0, if the standardized difference is less than -1.5,

or

the standardized difference minus 0.5, if the standardized difference lies between -1.5 and 2.5, inclusive.

(ii) Compute the new CUSUM-P value.

The new CUSUM-P value is obtained by adding, algebraically, the CUSUM increment to the last previously computed CUSUM-P value. If this computation yields a value smaller than 0, the new CUSUM-P value is set equal to 0. [CUSUM-P values are initialized at zero; that is, the CUSUM-P value associated with the first sample is set equal to the CUSUM increment for that sample.]

(iii) Evaluate the new CUSUM-P value.

The new CUSUM-P value must not exceed 4.8.

(2) Negative systematic laboratory difference: The standardized difference between the accredited laboratory's result and the comparison mean for each interlaboratory accreditation maintenance check sample is used to determine a CUSUM value, designated as CUSUM-N.<sup>17/</sup> This value is computed and evaluated as follows:

(i) Determine the CUSUM increment for the sample.

The CUSUM increment is set equal to:

2.0, if the standardized difference is greater than 1.5,

-2.0, if the standardized difference is less than -2.5,

<sup>16/</sup> See footnote 12.

<sup>17/</sup> See footnote 12.

or  
the standardized difference plus 0.5, if the standardized difference lies between -2.5 and 1.5, inclusive.

(ii) Compute the new CUSUM-N value.

The new CUSUM-N value is obtained by subtracting, algebraically, the CUSUM increment to the last previously computed CUSUM-N value. If this computation yields a value smaller than 0, the new CUSUM-N value is set equal to 0. [CUSUM-N values are initialized at zero; that is, the CUSUM-N value associated with the first sample is set equal to the CUSUM increment for that sample.]

(iii) Evaluate the new CUSUM-N value.

The new CUSUM-N value must not exceed 4.8.

(B) Variability: The absolute value of the standardized difference between the accredited laboratory's result and the comparison mean for each interlaboratory accreditation maintenance check sample is used to determine a CUSUM value, designated a CUSUM-V.<sup>18/</sup> This value is computed and evaluated as follows:

(1) Determine the CUSUM increment for the sample.

The CUSUM increment is set equal to the larger of -0.4 or the absolute value of the standardized difference minus 0.9. If this computation yields a value larger than 1.6, the increment is set equal to 1.6.

(2) Compute the new CUSUM-V value.

The new CUSUM-V value is obtained by adding, algebraically, the CUSUM increment to the last previously computed CUSUM-V value. If this computation yields a value less than 0, the new CUSUM-V value is set equal to 0. [CUSUM-V values are initialized at zero; that is, the CUSUM-V value associated with the first sample is set equal to the CUSUM increment for that sample.]

(3) Evaluate the new CUSUM-V value.

The new CUSUM-V value must not exceed 4.3.

(C) Large Deviations: The large deviation measure of the accredited laboratory's result for each interlaboratory accreditation maintenance check sample is used to determine a CUSUM value, designated as CUSUM-D.<sup>19/</sup> This value is computed and evaluated as follows:

(1) Determine the CUSUM increment for the sample.

The CUSUM increment is set equal to the value of the large deviation measure minus 0.025.

(2) Compute the new CUSUM-D value.

The new CUSUM-D value is obtained by adding, algebraically, the CUSUM increment to the last previously computed CUSUM-D value. If this computation yields a value less than 0, the new CUSUM-D value is set equal to 0. [CUSUM-D values are initialized at zero; that is, the CUSUM-D value associated with the first sample is set equal to the CUSUM increment for that sample.]

(3) Evaluate the new CUSUM-D value.

The new CUSUM-D value must not exceed 1.0.

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<sup>18/</sup> See footnote 14.

<sup>19/</sup> A result will have a large deviation measure equal to zero when the absolute value of the result's standardized difference, (d), is less than 2.5., and otherwise a measure equal to  $1-(2.5/d)^4$ .

(318.21 (c)(3)(xiii) continued)

(D) Each QC Recovery is within the range given in Table 2 under "Percent Expected Recovery." Supporting documentation must be made available to FSIS upon request.

(E) Not more than 1 residue misidentification in any 2 consecutive check samples.

(F) Not more than 2 residue misidentifications in any 8 consecutive check samples.

(d) Refusal of accreditation. Upon a determination by the Administrator, a laboratory shall be refused accreditation for the following reasons:

(1) A laboratory shall be refused accreditation for moisture, protein, fat, and salt analysis for failure to meet the requirements of paragraphs (b)(1) or (b)(2) of this section.

(2) A laboratory shall be refused accreditation for chemical residue analysis for failure to meet the requirements of paragraphs (c)(1) or (c)(2) of this section.

(3) A laboratory shall be refused subsequent accreditation for failure to return to an FSIS laboratory, by certified mail or private carrier, all official samples which have not been analyzed as of the notification of a loss of accreditation.

(4) A laboratory shall be refused accreditation if the applicant or any individual or entity responsibly connected with the applicant has been convicted of or is under indictment or if charges on an information have been brought against the applicant or responsibly connected individual or entity in any Federal or State court concerning the following violations of law:

(i) Any felony.

(ii) Any misdemeanor based upon acquiring, handling, or distributing of unwholesome, misbranded, or deceptively packaged food or upon fraud in connection with transactions in food.

(iii) Any misdemeanor based upon a false statement to any governmental agency.

(iv) Any misdemeanor based upon the offering, giving or receiving of a bribe or unlawful gratuity.

(e) Probation of accreditation. Upon a determination by the Administrator, a laboratory shall be placed on probation for the following reasons:

(1) If the laboratory fails to complete more than one interlaboratory accreditation maintenance check sample analysis within 12 consecutive months as required by paragraphs (b)(3)(v) and (c)(3)(v) of this section.

(2) If the laboratory fails to meet any of the criteria set forth in paragraphs (b)(3)(v) and (b)(3)(ix) and (c)(3)(v) and (c)(3)(ix) of this section.

(f) Suspension of accreditation. The accreditation of a laboratory shall be suspended if the laboratory or any individual or entity responsibly connected with the laboratory is indicted or if charges on an information have been brought against the laboratory or responsibly connected individual or entity in any Federal or State court concerning any of the following violations of law:

(1) Any felony.

(2) Any misdemeanor based upon acquiring, handling, or distributing of unwholesome, misbranded, or deceptively packaged food or upon fraud in connection with transactions in food.

(3) Any misdemeanor based upon a false statement to any governmental agency.



(4) Any misdemeanor based upon the offering, giving or receiving of a bribe or unlawful gratuity.

(g) Revocation of accreditation. The accreditation of a laboratory shall be revoked for the following reasons:

(1) An accredited laboratory which is only accredited to perform analysis under paragraph (b) of this section shall have its accreditation revoked for failure to meet any of the requirements of paragraph (b)(3). If the recipient laboratory fails to meet any of the criteria set forth in paragraphs (b)(3)(v) and (b)(3)(ix), and if more than one year has passed since the end of previous probationary period, the accredited laboratory will be placed on probation in lieu of having its accreditation revoked.

(2) An accredited laboratory which is only accredited to perform analysis under paragraph (c) of this section shall have its accreditation revoked for failure to meet the requirements of paragraph (c)(3) of this section. If the recipient laboratory fails to meet any of the criteria set forth in paragraphs (c)(3)(v), (c)(3)(ix), and (c)(3)(xiii) of this section, and if more than one year has passed since the end of any previous probationary period, the laboratory will be placed on probation in lieu of having its accreditation revoked.

(3) An accredited laboratory shall have its accreditation revoked if the Administrator determines that the laboratory or any responsibly connected individual or any agent or employee has:

(i) Altered any official sample or analytical finding, or,

(ii) Substituted an analytical result from a non-accredited laboratory for its own.

(4) An accredited laboratory shall have its accreditation revoked if the laboratory or any individual or entity responsibly connected with the laboratory is convicted in a Federal or State court of any of the following violations of law:

(i) Any felony.

(ii) Any misdemeanor based upon acquiring, handling, or distributing of unwholesome, misbranded, or deceptively packaged food or upon fraud in connection with transactions in food.

(iii) Any misdemeanor based upon a false statement to any governmental agency.

(iv) Any misdemeanor based upon the offering, giving or receiving of a bribe or unlawful gratuity.

(h) Notification and hearings. Accreditation of any laboratory shall be refused, suspended, or revoked under the conditions previously described herein. The owner or operator of the laboratory shall be sent written notice of the refusal, suspension, or revocation of accreditation by the Administrator. In such cases, the laboratory owner or operator will be provided an opportunity to present, within 30 days of the date of the notification, a statement challenging the merits or validity of such action and to request an oral hearing with respect to the denial, suspension or revocation decision. An oral hearing shall be granted if there is any dispute of material fact joined in such responsive statement. The proceeding shall thereafter be conducted in accordance with the applicable rules in practice which shall be adopted for the proceeding. Any such refusal, suspension, or revocation shall



(§318.21 (h) continued)

be effective upon the receipt by the laboratory of the notification and shall continue in effect until final determination of the matter by the Administrator.

(Recordkeeping requirements under this section approved by the Office of Management and Budget under OMB #0583-0015.)

§ 318.22 Determination of added water in cooked sausages.

(a) For purposes of this section, the following definitions apply.

(1) Cooked sausage. Cooked sausage is any product described in §319.140 and §§ 319.180-319.182 of this chapter.

(2) Group 1 Protein-Contributing Ingredients. Ingredients of livestock or poultry origin from muscle tissue which is skeletal or which is found in the edible organs, with or without the accompanying and overlying fat, and the portions of bone, skin, sinew, nerve, and blood vessels which normally accompany the muscle tissue and which are not separated from it in the process of dressing; meat byproducts; mechanically separated (species); and poultry products; except those ingredients processed by hydrolysis, extraction, concentrating or drying.

(3) Group 2 Protein-Contributing Ingredients. Ingredients from Group 1 protein-contributing ingredients processed by hydrolysis, extraction, concentrating, or drying, or any other ingredient which contributes protein.

(b) The amount of added water in cooked sausage is calculated by:

(1) determining by laboratory analysis the total percentage of water contained in the cooked sausage; and

(2) determining by laboratory analysis the total percentage of protein contained in the cooked sausage; and

(3) calculating the percentage of protein in the cooked sausage contributed by the Group 2 protein-contributing ingredients; and

(4) subtracting one percent from the total percentage of protein calculated in (b)(3)); and

(5) subtracting the remaining percentage of protein calculated in (b)(3) from the total protein content determined in (b)(2); and

(6) calculating the percentage of indigenous water in the cooked sausage by multiplying the percentage of protein determined in (b)(5) by 4, (This amount is the percentage of water attributable to Group 1 protein-contributing ingredients and one percent of Group 2 protein-contributing ingredients in a cooked sausage.); and

(7) subtracting the percentage of water calculated in (b)(6) from the total percentage of water determined in (b)(1). (This amount is the percentage of added water in a cooked sausage.)<sup>1</sup>

<sup>1</sup> The equation for the narrative description of the calculation for added water is as follows:

$$AW = TW - (TP - (P - 1.0))4, \text{ where } AW = \text{Added Water.}$$

TW=Total Water Determined by Laboratory Analysis,

TP=Total Protein Determined by Laboratory Analysis,

P=Protein Contributed by Group 2 Protein-Contributing Ingredients,

1.0=Percent Allowance for Group 2 Protein-Contributing Ingredients

4=Moisture-Protein Ratio for Cooked Sausage

Subpart B--[Reserved]  
Subpart C--[Reserved]  
Subpart D--[Reserved]  
Subpart E--[Reserved]  
Subpart F--[Reserved]

Subpart G--Canning and Canned Products

§ 318.300 Definitions

(a) Abnormal container. A container with any sign of swelling or product leakage or any evidence that the contents of the unopened container may be spoiled.

(b) Acidified low acid product. A canned product which has been formulated or treated so that every component of the finished product has a pH of 4.6 or lower within 24 hours after the completion of the thermal process unless data are available from the establishment's processing authority demonstrating that a longer time period is safe.

(c) Bleeders. Small orifices on a retort through which steam, other gasses, and condensate are emitted from the retort throughout the entire thermal process.

(d) Canned product. A meat food product with a water activity above 0.85 which receives a thermal process either before or after being packed in a hermetically sealed container. Unless otherwise specified, the term "product" as used in this Subpart G shall mean "canned product."

(e) Closure technician. The individual(s) identified by the establishment as being trained to perform specific container integrity examinations as required by this subpart and designated by the establishment to perform such examinations.

(f) Code lot. All production of a particular product in a specific size container marked with a specific container code.

(g) Come-up time. The elapsed time, including venting time (if applicable), between the introduction of the heating medium into a closed retort and the start of process timing.

(h) Critical factor. Any characteristic, condition or aspect of a product, container, or procedure that affects the adequacy of the process schedule. Critical factors are established by processing authorities.

(i) Headspace. That portion of a container not occupied by the product.

(1) Gross headspace. The vertical distance between the level of the product (generally the liquid surface) in an upright rigid container and the top edge of the container (i.e., the flange of an unsealed can, the top of the double seam on a sealed can, or the top edge of an unsealed jar).

(2) Net headspace. The vertical distance between the level of the product (generally the liquid surface) in an upright rigid container and the inside surface of the lid.

(j) Hermetically sealed containers. Air-tight containers which are designed and intended to protect the contents against the entry of microorganisms during and after thermal processing.

(1) Rigid container. A container, the shape or contour of which, when filled and sealed, is neither affected by the enclosed product nor deformed by external mechanical pressure of up to 10 pounds per square inch gauge (0.7 kg/cm<sup>2</sup>) (i.e., normal firm finger pressure).

(2) Semirigid container. A container, the shape or contour of which, when filled and sealed, is not significantly affected by the enclosed product under normal atmospheric temperature and pressure, but can be deformed by external mechanical pressure of less than 10 pounds per square inch gauge (0.7 kg/cm<sup>2</sup>) (i.e., normal firm finger pressure).

(3) Flexible container. A container, the shape or contour of which, when filled and sealed, is significantly affected by the enclosed product.

(k) Incubation tests. Tests in which the thermally processed product is kept at a specific temperature for a specified period of time in order to determine if outgrowth of microorganisms occurs.

(l) Initial temperature. The temperature, determined at the initiation of a thermal process cycle, of the contents of the coldest container to be processed.

(m) Low acid product. A canned product in which any component has a pH value above 4.6.

(n) Process schedule. The thermal process and any specified critical factors for a given canned product required to achieve shelf stability.

(o) Process temperature. The minimum temperature(s) of the heating medium to be maintained as specified in the process schedule.

(p) Process time. The intended time(s) a container is to be exposed to the heating medium while the heating medium is at or above the process temperature(s).

(q) Processing authority. The person(s) or organization(s) having expert knowledge of thermal processing requirements for foods in hermetically sealed containers, having access to facilities for making such determinations, and designated by the establishment to perform certain functions as indicated in this subpart.

(r) Program employee. Any inspector or other individual employed by the Department or any cooperating agency who is authorized by the Secretary to do any work or perform any duty in connection with the Program (See § 301.2(f)).

(s) Retort. A pressure vessel designed for thermal processing of product packed in hermetically sealed containers.

(t) Seals. Those parts of a semirigid container and lid or of a flexible container that are fused together in order to hermetically close the container.

(u) Shelf stability. The condition achieved by application of heat, sufficient, alone or in combination with other ingredients and/or treatments, to render the product free of microorganisms capable of growing in the product at non-refrigerated conditions (over 50°F or 10°C) at which the product is intended to be held during distribution and storage. Shelf stability and shelf stable are synonymous with commercial sterility and commercially sterile, respectively.

(v) Thermal process. The heat treatment necessary to achieve shelf stability as determined by the establishment's processing authority. It is quantified in terms of:

(1) Times(s) and temperature(s); or

(2) Minimum product temperature.

(w) Venting. The removal of air from a retort before the start of process timing.



(x) Water activity. The ratio of the water vapor pressure of the product to the vapor pressure of pure water at the same temperature.

§ 318.301 Containers and Closures

(a) Examination and cleaning of empty containers.

(1) Empty containers, closures, and flexible pouch roll stock shall be evaluated by the establishment to ensure that they are clean and free of structural defects and damage that may affect product or container integrity. Such an examination should be based upon a statistical sampling plan.

(2) All empty containers, closures, and flexible pouch roll stock shall be stored, handled, and conveyed in such a manner that will prevent soiling and damage that could affect the hermetic condition of the sealed container.

(3) Just before filling, rigid containers shall be cleaned to prevent incorporation of foreign matter into the finished product. Closures, semirigid containers, preformed flexible pouches, and flexible pouch roll stock contained in original wrappings do not need to be cleaned before use.

(b) Closure examinations for rigid containers (cans).

(1) Visual examinations. A closure technician shall visually examine the double seams formed by each closing machine head. When seam defects (e.g., cutovers, sharpness, knocked down flanges, false seams, droops) are observed, necessary corrective actions, such as adjusting or repairing the closing machine, shall be taken. In addition to the double seams, the entire container shall be examined for product leakage or obvious defects. A visual examination shall be performed on at least one container from each closing machine head, and the observations, along with any corrective actions, shall be recorded. Visual examinations shall be conducted with sufficient frequency to ensure proper closure and should be conducted at least every 30 minutes of continuous closing machine operation. Additional visual examinations shall be made by the closure technician at the beginning of production, immediately following every jam in the closing machine and after closing machine adjustment (including adjustment for changes in container size).

(2) Teardown examinations. Teardown examination of double seams formed by each closing machine head shall be performed by a closure technician at a frequency sufficient to ensure proper closure. These examinations should be made at intervals of not more than 4 hours of continuous closing machine operation. At least one container from each closing head shall be examined on the packer's end during each regular examination period. Examination results along with any necessary corrective actions, such as adjusting or repairing the closing machine, shall be promptly recorded by the closure technician. The establishment shall have container specification guidelines for double seam integrity on file and available for review by Program employees. A teardown examination of the can maker's end shall be performed on at least one container selected from each closing machine during each examination period except when teardown examinations are made on incoming empty containers or when, in the case of self-manufactured containers, the containers are made in the vicinity of the establishment and the container plant records are made available to Program employees. Additional teardown examinations on the packer's end should be made at the



beginning of production, immediately following every jam in a closing machine and after closing machine adjustment (including adjustment for a change in container size). The following procedures shall be used in teardown examinations of double seams:

(i) One of the following two methods shall be employed for dimensional measurements of the double seam.

(a) Micrometer measurement. For cylindrical containers, measure the following dimensions (Figure 1) at three points approximately 120 degrees apart on the double seam excluding and at least one-half inch from the side seam juncture:

- (1) Double seam length - W;
- (2) Double seam thickness - S;
- (3) Body hook length - BH; and
- (4) Cover hook length - CH.

Maximum and minimum values for each dimensional measurement shall be recorded by the closure technician.

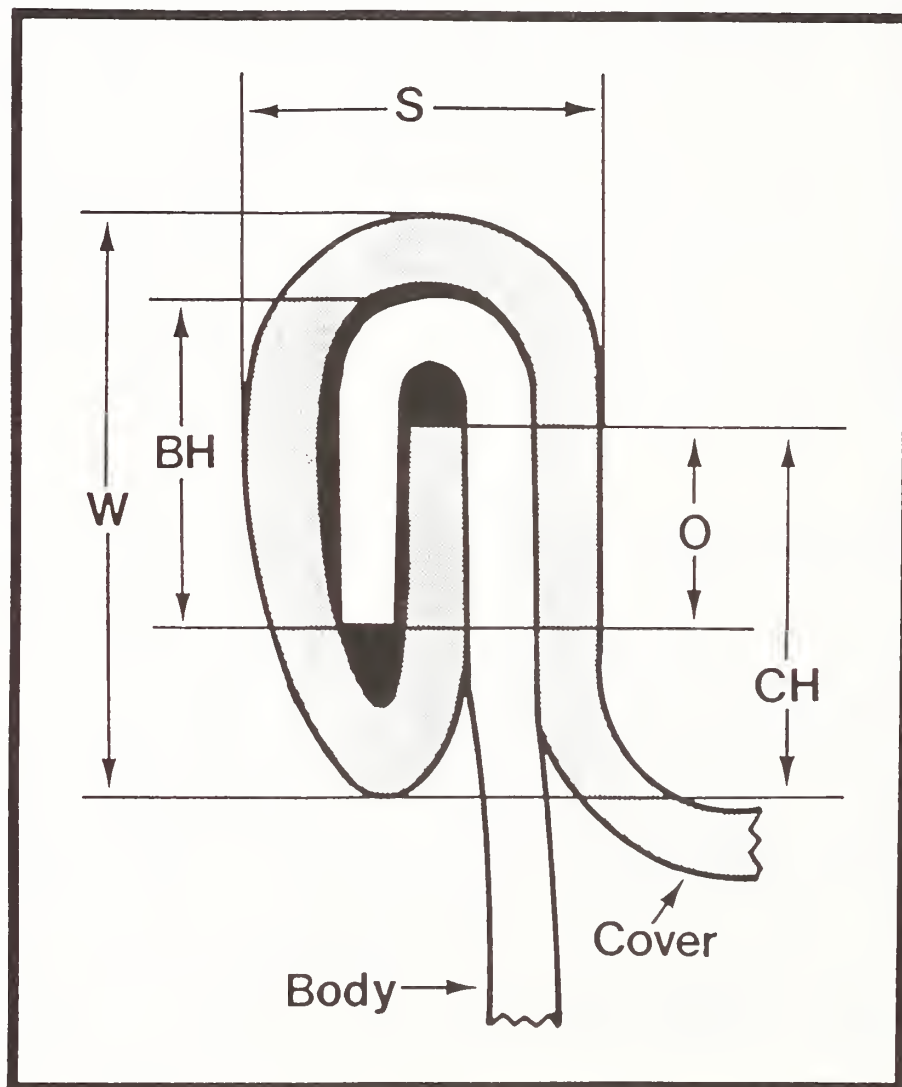


Figure 1.

(b) Seamscope or seam projector. Required measurements of the seam include thickness, body hook, and overlap. Seam thickness shall be obtained by micrometer. For cylindrical containers, at least two locations, excluding the side seam juncture, shall be used to obtain the required measurements.

(ii) Seam tightness. Regardless of the dimensional measurement method used to measure seam dimensions, at a minimum, the seam(s) examined shall be stripped to assess the degree of wrinkling.

(iii) Side seam juncture rating. Regardless of the dimensional measurement method used to measure seam dimensions, the cover hook shall be stripped to examine the cover hook droop at the juncture for containers having side seams.

(iv) Examination of noncylindrical containers. Examination of noncylindrical containers (e.g., square, rectangular, "D"-shaped, and irregularly-shaped) shall be conducted as described in § 318.301(b)(2)(i), (ii), and (iii) except that the required dimensional measurements shall be made on the double seam at the points listed in the establishment's container specification guidelines.

(c) Closure examinations for glass containers.

(1) Visual examinations. A closure technician shall visually assess the adequacy of the closures formed by each closing machine. When closure defects, such as loose or cocked caps, fractured or cracked containers and low vacuum jars, are observed, necessary corrective actions, such as adjusting or repairing the closing machine shall be taken and recorded. In addition to the closures, the entire container shall be examined for defects. Visual examinations shall be made with sufficient frequency to ensure proper closure and should be conducted at least every 30 minutes of continuous closing machine operation. Additional visual examinations shall be made by the closure technician and the observations recorded at the beginning of production, immediately following every jam in the closing machine, and after closing machine adjustment (including adjustment for a change in container size).

(2) Closure examinations and tests. Depending upon the container and closure, tests shall be performed by a closure technician at a frequency sufficient to ensure proper closure. These examinations should be made either before or after thermal processing and at intervals of not more than 4 hours of continuous closing machine operation. At least one container from each closing machine shall be examined during each regular examination period. Examination results along with any necessary corrective actions, such as adjusting or repairing the closing machine, shall be promptly recorded by the closure technician. The establishment shall have specification guidelines for closure integrity on file and available for review by Program employees. Additional closure examinations should be made at the beginning of production, immediately following every jam in the closing machine, and after closing machine adjustment (including adjustment for a change in container size).

(d) Closure examinations for semirigid and flexible containers.

(1) Heat seals.

(i) Visual examinations. A closure technician shall visually examine the seals formed by each sealing machine. When sealing defects are observed, necessary corrective actions, such as adjusting or repairing the sealing machine, shall be taken and recorded. In addition to examining the heat seals, the entire container shall be examined for product leakage or obvious defects. Visual examinations shall be performed before and after the thermal processing operation and with sufficient frequency to ensure proper closure.

These examinations should be conducted at least in accordance with a statistical sampling plan. All defects noted and corrective actions taken shall be promptly recorded.

(ii) Physical tests. Tests determined by the establishment as necessary to assess container integrity shall be conducted by the closure technician at a frequency sufficient to ensure proper closure. These tests shall be performed after the thermal processing operation and should be made at least every 2 hours of continuous production. The establishment's acceptance guidelines for each test procedure shall be on file and available for review by Program employees. Test results along with any necessary corrective actions, such as adjusting or repairing the sealing machine, shall be recorded.

(2) Double seams on semirigid or flexible containers shall be examined and the results recorded as provided in § 318.301(b). Any additional measurements specified by the container manufacturer shall also be made and recorded.

(e) Container coding. Each container shall be marked with a permanent legible, identifying code mark. The mark shall, at a minimum, identify in code the product (unless the product name is lithographed or printed elsewhere on the container) and the day and year the product was packed.

(f) Handling of containers after closure.

(1) Containers and closures shall be protected from damage which may cause defects that are likely to affect the hermetic condition of the containers. The accumulation of stationary containers on moving conveyors should be minimized to avoid damage to the containers.

(2) The maximum time lapse between closing and initiation of thermal processing shall be 2 hours. However, the Administrator may specify a shorter period of time when considered necessary to ensure product safety and stability. A longer period of time between closing and the initiation of thermal processing may be permitted by the Administrator.

#### § 318.302 Thermal Processing

(a) Process schedules. Prior to the processing of canned product for distribution in commerce, an establishment shall have a process schedule (as defined in § 318.300(n) of this subpart) for each canned meat product to be packed by the establishment.

(b) Source of process schedules.

(1) Process schedules used by an establishment shall be developed or determined by a processing authority.

(2) Any change in product formulation, ingredients, or treatments that are not already incorporated in a process schedule and that may adversely affect either the product heat penetration profile or sterilization value requirements shall be evaluated by the establishment's processing authority. If it is determined that any such change adversely affects the adequacy of the process schedule, the processing authority shall amend the process schedule accordingly.

(3) Complete records concerning all aspects of the development or determination of a process schedule, including any associated incubation tests, shall be made available by the establishment to the Program employee upon request.



\* (c) Submittal of process information.

- \* (1) Prior to the processing of canned product for distribution in commerce, the establishment shall provide the inspector at the establishment with a list of the process schedules (including alternate schedules) along with any additional applicable information, such as the retort come-up operating procedures and critical factors.
- \* (2) Letters or other written communications from a processing authority recommending all process schedules shall be maintained on file by the establishment. Upon request by Program employees, the establishment shall make available such letters or written communications (or copies thereof). If critical factors are identified in the process schedule, the establishment shall provide the inspector with a copy of the procedures for measuring, controlling, and recording these factors, along with the frequency of such measurements, to ensure that the critical factors remain within the limits used to establish the process schedule. Once submitted, the process schedules and associated critical factors and the procedures for measuring (including the frequency), controlling, and recording of critical factors shall not be changed without the prior written submittal of the revised procedures (including supporting documentation) to the inspector at the establishment.

\* § 318.303 Critical factors and the application of the process schedule.

\* Critical factors specified in the process schedule shall be measured, controlled and recorded by the establishment to ensure that these factors remain within the limits used to establish the process schedule. Examples of factors that are often critical to process schedule adequacy may include:

- \* (a) General.
- \* (1) Maximum fill-in weight or drained weight;
  - \* (2) Arrangement of pieces in the container;
  - \* (3) Container orientation during thermal processing;
  - \* (4) Product formulation;
  - \* (5) Particle size;
  - \* (6) Maximum thickness for flexible, and to some extent semirigid containers during thermal processing;
  - \* (7) Maximum pH;
  - \* (8) Percent salt;
  - \* (9) Ingoing (or formulated) nitrite level (ppm);
  - \* (10) Maximum water activity; and
  - \* (11) Product consistency or viscosity.
- \* (b) Continuous rotary and batch agitating retorts.
- \* (1) Minimum headspace; and
  - \* (2) Retort reel speed.
- \* (c) Hydrostatic retorts.
- \* (1) Chain or conveyor speed.
- \* (d) Steam/air retorts.
- \* (1) Steam/air ratio; and
  - \* (2) Heating medium flow rate.

\* § 318.304 Operations in the thermal processing area.

- \* (a) Posting of processes. Process schedules (or operating process schedules) for daily production, including minimum initial temperatures and operating procedures for thermal processing equipment, shall be posted in a



conspicuous place near the thermal processing equipment. Alternatively, such information shall be available to the thermal processing system operator and the inspector.

(b) Process indicators and retort traffic control. A system for product traffic control shall be established to prevent product from bypassing the thermal processing operation. Each basket, crate or similar vehicle containing unprocessed product, or at least one visible container in each vehicle, shall be plainly and conspicuously marked with a heat sensitive indicator that will visually indicate whether such unit has been thermally processed. Exposed heat sensitive indicators attached to container vehicles shall be removed before such vehicles are refilled with unprocessed product. Container loading systems for crateless retorts shall be designed to prevent unprocessed product from bypassing the thermal processing operation.

(c) Initial temperature. The initial temperature of the contents of the coldest container to be processed shall be determined and recorded by the establishment at the time the processing cycle begins to assure that the temperature of the contents of every container to be processed is not lower than the minimum initial temperature specified in the process schedule. Thermal processing systems which subject the filled and sealed containers to water at any time before process timing begins shall be operated to assure that such water will not lower the temperature of the product below the minimum initial temperature specified in the process schedule.

(d) Timing devices. Devices used to time applicable thermal processing operation functions or events, such as process schedule time, come-up time and retort venting, shall be accurate to assure that all such functions or events are achieved. Pocket watches and wrist watches are not considered acceptable timing devices. Analog and digital clocks are considered acceptable. If such clocks do not display seconds, all required timed functions or events shall have at least a 1-minute safety factor over the specified thermal processing operation times. Temperature/time recording devices shall correspond within 15 minutes to the time of the day recorded on written records required by § 318.306.

(e) Measurement of pH. Unless other methods are approved by the Administrator, potentiometric methods using electronic instruments (pH meters) shall be used for making pH determinations when a maximum pH value is specified as a critical factor in a process schedule.

#### § 318.305 Equipment and Procedures for Heat Processing Systems.

(a) Instruments and controls common to different thermal processing systems.

(1) Indicating temperature devices. Each retort shall be equipped with at least one indicating temperature device that measures the actual temperature within the retort. The indicating temperature device, not the temperature/time recording device, shall be used as the reference instrument for indicating the process temperature.

(i) Mercury-in-glass thermometers. A mercury-in-glass thermometer shall have divisions that are readable to 1°F (or 0.5°C) and whose scale contains not more than 17°F/inch (or 4.0°C/cm) of graduated scale. Each mercury-in-glass thermometer shall be tested for accuracy against a known accurate standard upon installation and at least once a year to ensure its

\* accuracy. Records that specify the date, standard used, test method, and the  
\* person or testing authority performing the test shall be maintained on file  
\* by the establishment and made available to Program employees. A  
\* mercury-in-glass thermometer that has a divided mercury column or that cannot  
\* be adjusted to the standard shall be repaired and tested for accuracy before  
\* further use, or replaced.

\* (ii) Other devices. In lieu of mercury-in-glass thermometers, the  
\* Administrator, upon request, will consider other indicating temperature  
\* devices, such as resistance temperature detectors. Any such device that is  
\* approved shall, upon installation and at least once a year thereafter, be  
\* tested for accuracy against a known accurate standard. Records that specify  
\* the date, standard used, test method, and the person or testing authority  
\* performing the test shall be maintained on file by the establishment and made  
\* available to Program employees. Any such device which cannot be adjusted to  
\* the standard shall be replaced, or repaired and tested for accuracy before  
\* further use.

\* (2) Temperature/time recording devices. Each thermal processing system  
\* shall be equipped with at least one temperature/time recording device to  
\* provide a permanent record of temperatures within the thermal processing  
\* system. This recording device may be combined with the steam controller and  
\* may be a recording/controlling instrument. When compared to the known  
\* accurate indicating temperature device, the recording accuracy shall be equal  
\* to or better than 1°F (or 0.5°C) at the process temperature. The temperature  
\* recording chart should be adjusted to agree with, but shall never be higher  
\* than, the known accurate indicating temperature device. A means of  
\* preventing unauthorized changes in the adjustment shall be provided. For  
\* example, a lock or a notice from management posted at or near the recording  
\* device warning that only authorized persons are permitted to make  
\* adjustments, are satisfactory means for preventing unauthorized changes.  
\* Air-operated temperature controllers shall have adequate filter systems to  
\* ensure a supply of clean, dry air. The recorder timing mechanism shall be  
\* accurate.

\* (i) Chart-type devices. Devices using charts shall be used only with  
\* the correct chart. Each chart shall have a working scale of not more than  
\* 55°F/inch (or 12°C/cm) within a range of 20°F (or 11°C) of the process  
\* temperature. Chart graduations shall not exceed 2 degrees F (or 1 degree C)  
\* within a range of 10 degrees F (or 5 degrees C) of the process temperature.  
\* Multipoint plotting chart-type devices shall print temperature readings at  
\* intervals that will assure that the parameters of the process time and process  
\* temperature have been met. The frequency of recording should not exceed  
\* 1-minute intervals.

\* (ii) Other devices. In lieu of chart-type devices, the Administrator  
\* will consider for approval other recording devices upon request.

\* (3) Steam controllers. Each retort shall be equipped with an automatic  
\* steam controller to maintain the retort temperature. This may be a  
\* recording/controlling instrument when combined with a temperature/time  
\* recording device.

\* (4) Air valves. All air lines connected to retorts designed for  
\* pressure processing in steam shall be equipped with a globe valve or other  
\* equivalent-type valve or piping arrangement that will prevent the leakage of air  
\* into the retort during the process cycle.

\* (5) Water valves. All retort water lines that are intended to be closed  
\* during a process cycle shall be equipped with a globe valve or other  
\* equivalent-type valve or piping arrangement that will prevent the leakage of  
\* water into the retort during the process cycle.



(b) Pressure processing in steam.

(1) Batch still retorts.

(i) The basic requirements and recommendations for indicating temperature devices and temperature/time recording devices are described in paragraphs (a)(1) and (2) of this section. Additionally, bulb sheaths or probes of indicating temperature devices and probes of temperature/time recording devices shall be installed either within the retort shell or in external wells attached to the retort. External wells shall be connected to the retort through at least a 3/4 inch (1.9 cm) diameter opening and equipped with a 1/16 inch (1.6 mm) or larger bleeder opening so located as to provide a constant flow of steam past the length of the bulb or probe. The bleeder for external wells shall emit steam continuously during the entire thermal processing period.

(ii) Steam controllers are required as described under paragraph (a)(3) of this section.

(iii) Steam inlet. The steam inlet to each retort shall be large enough to provide steam for proper operation of the retort, and shall enter at a point to facilitate air removal during venting.

(iv) Crate supports. Vertical still retorts with bottom steam entry shall employ bottom retort crate supports. Baffle plates shall not be used in the bottom of retorts.

(v) Steam spreader. Perforated steam spreaders, if used, shall be maintained to ensure they are not blocked or otherwise inoperative. Horizontal still retorts shall be equipped with perforated steam spreaders that extend the full length of the retort unless the adequacy of another arrangement is documented by heat distribution data or other documentation from a processing authority. Such information shall be maintained on file by the establishment and made available to Program employees for review.

(vi) Bleeders and condensate removal. Bleeders, except those for external wells of temperature devices, shall have 1/8 inch (or 3 mm) or larger openings and shall be wide open during the entire process, including the come-up time. For horizontal still retorts, bleeders shall be located within approximately 1 foot (or 30 cm) of the outermost locations of containers at each end along the top of the retort. Additional bleeders shall be located not more than 8 feet (2.4 m) apart along the top. Bleeders may be installed at positions other than those specified above, as long as the establishment has heat distribution data or other documentation from the manufacturer or from a processing authority demonstrating that the bleeders accomplish removal of air and circulate the steam within the retort. This information shall be maintained on file by the establishment and made available to Program employees for review. All bleeders shall be arranged in a way that enables the retort operator to observe that they are functioning properly.

Vertical retorts shall have at least one bleeder opening located in the portion of the retort opposite the steam inlet. All bleeders shall be arranged so that the retort operator can observe that they are functioning properly. In retorts having a steam inlet above the level of the lowest container, a bleeder shall be installed in the bottom of the retort to remove condensate. The condensate bleeder shall be so arranged that the retort operator can observe that it is functioning properly. The condensate bleeder shall be checked with sufficient frequency to ensure adequate removal of condensate. Visual checks should be performed at intervals of not more than 15 minutes and the results recorded. Intermittent condensate removal systems shall be equipped with an automatic alarm system that will serve as a continuous monitor of condensate bleeder functioning. The automatic alarm system shall be tested at the beginning of each shift for proper functioning and the results recorded. If the alarm system is not functioning properly, it must be repaired before the retort is used.

(vii) Stacking equipment.

(a) Equipment of holding or stacking containers in retorts. Crates, trays, gondolas, carts, and other vehicles for holding or stacking product containers in the retort shall be so constructed to ensure steam circulation during the venting, come-up, and process times. The bottom of each vehicle shall have perforations at least 1 inch (2.5 cm) in diameter on 2 inch (or 5 cm) centers or the equivalent unless the adequacy of another arrangement is documented by heat distribution data or other documentation from a processing authority and such information is maintained on file by the establishment and made available to Program employees for review.

(b) Divider plates. Whenever one or more divider plates are used between any two layers of containers or placed on the bottom of a retort vehicle, the establishment shall have on file documentation that the venting procedure allows the air to be removed from the retort before timing of the thermal process is started. Such documentation shall be in the form of heat distribution data or documentation from a processing authority. This information shall be made available to Program employees for review.

(viii) Bleeder and vent mufflers. If mufflers are used on bleeders or vent systems, the establishment shall have a file documentation that the mufflers do not impede the removal of air from the retort. Such documentation shall consist of either heat distribution data or documentation from the muffler manufacturer or from a processing authority. This information shall be made available to Program employees for review.

(ix) Vents.

(a) Vents shall be located in that portion of the retort opposite the steam inlet and shall be designed, installed, and operated in such a way that air is removed from the retort before timing of the thermal process is started. Vents shall be controlled by a gate, plug cock, or other full-flow valve which shall be fully opened to permit rapid removal of air from retorts during the venting period.

(b) Vents shall not be connected to a closed drain system without an atmospheric break in the line. Where a retort manifold connects several pipes from a single retort, the manifold shall be controlled by a gate, plug cock, or other full-flow valve and the manifold shall be of a size such that the cross-sectional area of the manifold is larger than the total cross-sectional area of all connecting vents. The discharge shall not be connected to a closed drain without an atmospheric break in the line. A manifold header connecting vents or manifolds from several still retorts shall lead to the atmosphere. The manifold header shall not be controlled by a valve and shall be of a size such that the cross-sectional area is at least equal to the total cross-sectional area of all connecting retort manifold pipes from the maximum number of retorts to be vented simultaneously.

(c) Some typical installations and operating procedures are described below. Other retort installations, vent piping arrangements, operating procedures or auxiliary equipment such as divider plates may be used provided there is documentation that the air is removed from the retort before the process is started. Such documentation shall be in the form of heat distribution data or other documentation from the equipment manufacturer or processing authority. This information shall be maintained on file by the establishment and made available to Program employees for review.

(d) For crateless retort installations, the establishment shall have heat distribution data or other documentation from the equipment manufacturer or from a processing authority that demonstrates that the venting procedure used accomplishes the removal of air and condensate. This information shall be maintained on file by the establishment and made available to Program employees for review.



(e) Examples of typical installations and operating procedures that comply with the requirements of this section are as follows:

(1) Venting horizontal retorts.

(i) Venting through multiple 1 inch (2.5 cm) vents discharging directly to the atmosphere.

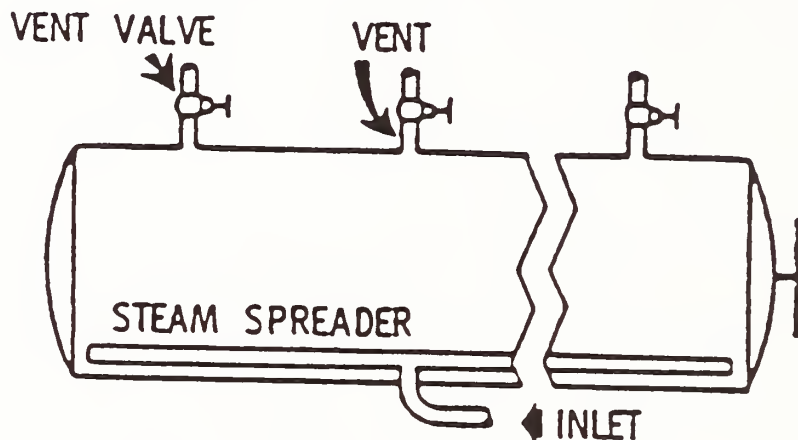


Figure 1.

Specifications (Figure 1): One, 1-inch (2.5 cm) vent for every 5 feet (1.5 m) of retort length, equipped with a gate, plug cock, or other full-flow valve and discharging to atmosphere. The end vents shall not be more than 2 1/2 feet (or 75 cm) from ends of retort.

Venting method (Figure 1): Vent valves shall be wide open for at least 5 minutes and to at least 225°F (or 107°C), or at least 7 minutes and to at least 220°F (or 104.5°C).

(ii) Venting through multiple 1 inch (2.5 cm) vents discharging through a manifold to the atmosphere.

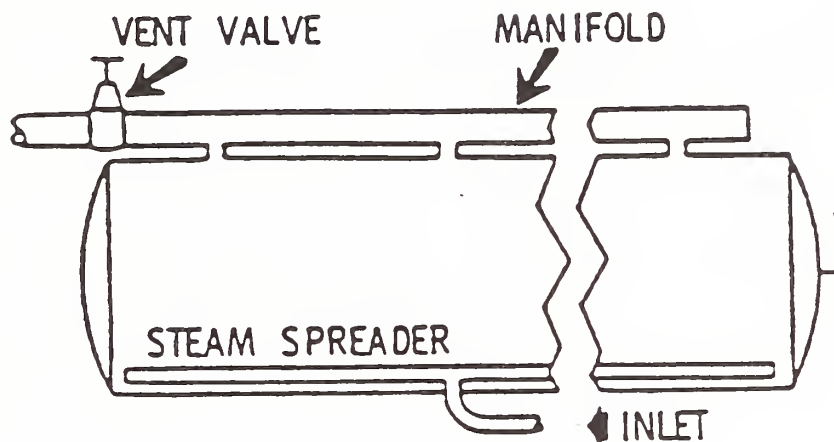


Figure 2.

Specifications (Figure 2): One, 1-inch (2.5 cm) vent for every 5 feet (1.5 m) of retort length; vents not over 2 1/2 feet (or 75 cm) from ends of retort; size of manifold for retorts less than 15 feet (4.6 m) in length, 2 1/2 inches (6.4 cm), and for retorts 15 feet (4.6 m) and over in length, 3 inches (7.6 cm).

Venting method (Figure 2): The manifold vent gate, plug cock, or other full-flow valve shall be wide open for at least 6 minutes and to at least 225°F (or 107°C) or for at least 8 minutes and to at least 220°F (or 104.5°C).

(iii) Venting through water spreaders.

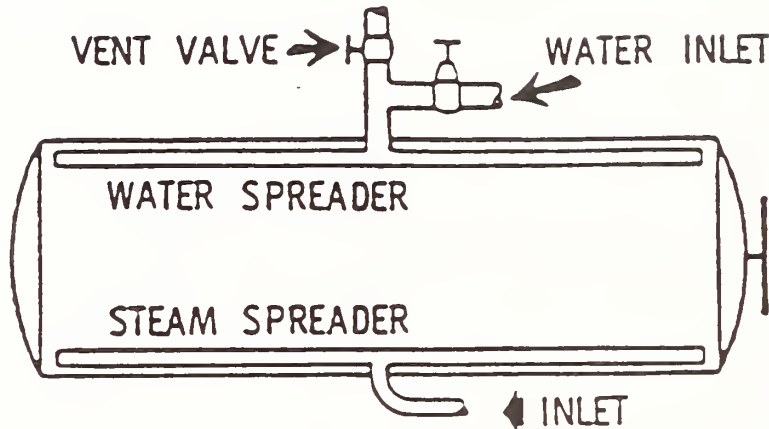


Figure 3.

Specifications (Figure 3): Size of vent and vent valve. For retorts less than 15 feet (4.6 m) in length, 2 inches (or 5 cm); for retorts 15 feet (4.6 m) and over in length, 2 1/2 inches (6.4 cm).

Size of water spreader (Figure 3): For retorts less than 15 feet (4.6 m) in length, 1 1/2 inches (3.8 cm); for retorts 15 feet (4.6 m) and over in length 2 inches (or 5 cm). The number of holes shall be such that their total cross-sectional area is equal to the cross-sectional area of the vent pipe inlet.

Venting method (Figure 3): The gate, plug cock, or other full-flow valve on the water spreader vent shall be wide open for at least 5 minutes and to at least 225°F (or 107°C), or for at least 7 minutes and to at least 220°F (or 104.5°C).

(iv) Venting through a single 2 1/2 inch (6.4 cm) top vent for retorts not exceeding 15 feet (4.6 m) in length.

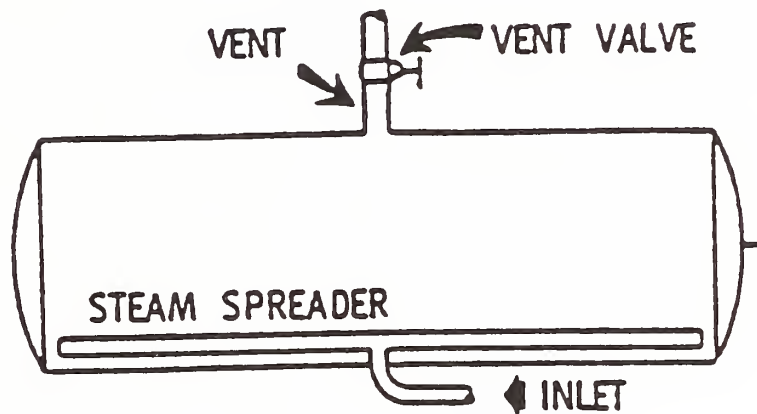


Figure 4.

Specifications (Figure 4): A 2 1/2 inch (6.4 cm) vent equipped with a 2 1/2 inch (6.4 cm) gate, plug cock, or other full-flow valve and located within 2 feet (61 cm) of the center of the retort.

Venting method (Figure 4): The vent valve shall be wide open for at least 4 minutes and to at least 220°F (or 104.5°C).



- (2) Venting vertical retorts.
- (i) Venting through a 1 1/2 inch (3.8 cm) overflow.

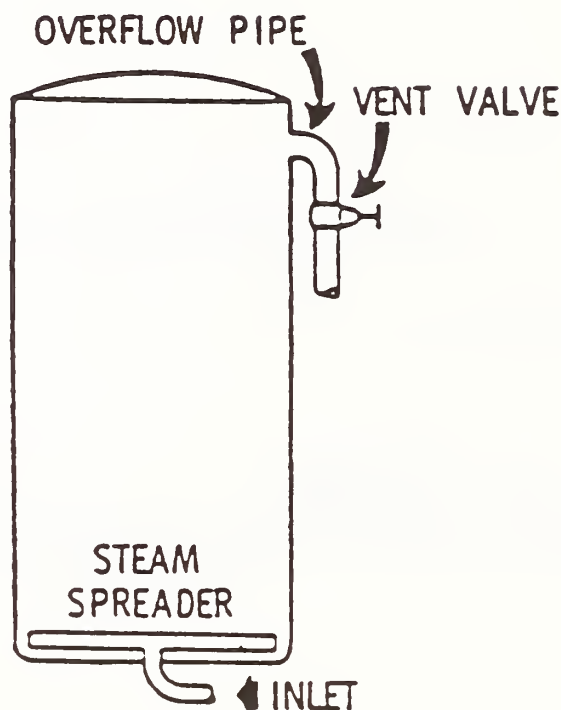


Figure 5.

Specifications (Figure 5): A 1 1/2 inch (3.8 cm) overflow pipe equipped with a 1 1/2 inch (3.8 cm) gate, plug cock, or other full-flow valve and with not more than 6 feet (1.8 m) of 1 1/2 inch (3.8 cm) pipe beyond the valve before a break to the atmosphere or to a manifold header.

Venting method (Figure 5): The vent valve shall be wide open for at least 4 minutes and to at least 218°F (or 103.5°C), or for at least 5 minutes and to at least 215°F (or 101.5°C).

(ii) Venting through a single 1 inch (2.5 cm) side or top vent.

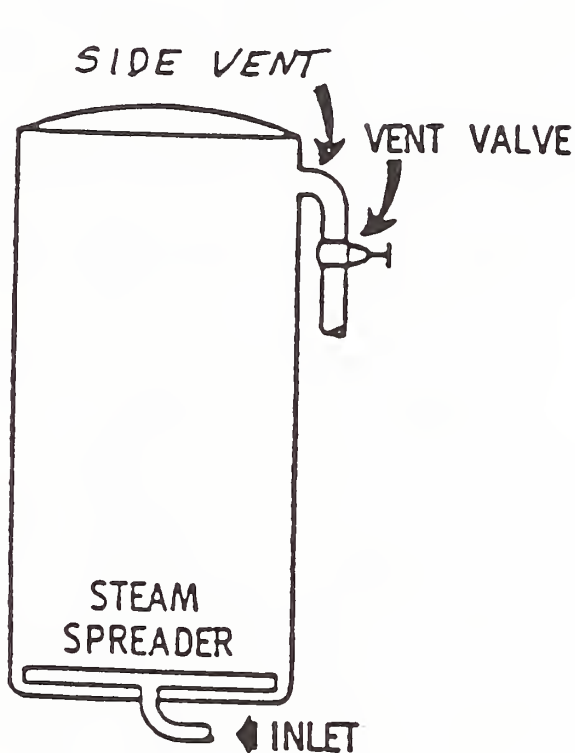


Figure 6.

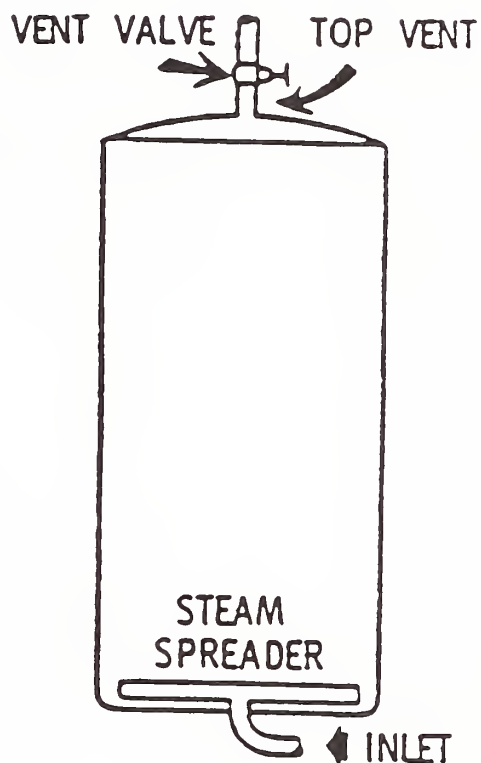


Figure 7.

Specifications (Figure 6 or 7): A 1 inch (2.5 cm) vent in lid or top side, equipped with a gate, plug cock, or other full-flow valve and discharging directly into the atmosphere or to a manifold header.

Venting method (Figure 6 or 7): The vent valve shall be wide open for at least 5 minutes and to at least 230°F (110°C), or for at least 7 minutes and to at least 220°F (or 104.5°C).

(2) Batch agitating retorts.

(i) The basic requirements for indicating temperature devices and temperature/time recording devices are described in paragraphs (a)(1) and (2) of this section. Additionally, bulb sheaths or probes of indicating temperature devices and probes of temperature/time recording devices shall be installed either within the retort shell or in external wells attached to the retort. External wells shall be connected to the retort through at least a 3/4 inch (1.9 cm) diameter opening and equipped with a 1/16 (1.6 mm) or larger bleeder opening so located as to provide a constant flow of steam past the length of the bulbs or probes. the bleeder for external wells shall emit steam continuously during the entire thermal processing period.

(ii) Steam controllers are required, as described in paragraph (a)(3) of this section.

(iii) Steam inlet. The steam inlet to each retort shall be large enough to provide steam for proper operation of the retort and shall enter at a point(s) to facilitate air removal during venting.

(iv) Bleeders. Bleeders, except those for external wells of temperature devices, shall be 1/8 inch (or 3 mm) or larger and shall be wide open during the entire process including the come-up time. Bleeders shall be located within approximately 1 foot (or 30 cm) of the outermost location of containers, at each end along the top of the retort. Additional bleeders shall be located not more than 8 feet (2.4 m) apart along the top. Bleeders may be installed at positions other than those specified above, as long as the establishment has heat distribution data or other documentation from the manufacturer or from a processing authority that the bleeders accomplish removal of air and circulate the steam within the retort. This information shall be maintained on file by the establishment and made available to Program employees for review. All bleeders shall be arranged in a way that enables the retort operator to observe that they are functioning properly.

(v) Venting and condensate removal. The air in the retort shall be removed before processing is started. Heat distribution data or other documentation from the manufacturer or from the processing authority who developed the venting procedure shall be kept on file by the establishment and made available to Program employees for review. At the time the steam is turned on, the drain shall be opened to remove steam condensate from the retort. A bleeder shall be installed in the bottom of the retort to remove condensate during the retort operation. The condensate bleeder shall be so arranged that the retort operator can observe that it is functioning properly. The condensate bleeder shall be checked with sufficient frequency to ensure adequate removal of condensate. Visual checks should be performed at intervals of not more than 15 minutes and the results recorded. Intermittent condensate removal systems shall be equipped with an automatic alarm system that will serve as a continuous monitor of condensate bleeder functioning. The automatic alarm system shall be tested at the beginning of each shift for proper functioning and the results recorded. If the alarm system is not functioning properly, it must be repaired before the retort is used.

(vi) Retort or reel speed timing. The retort or reel speed shall be checked before process timing begins and, if needed, adjusted as specified in the process schedule. In addition, the rotational speed shall be determined and recorded at least once during process timing of each retort load processed. Alternatively, a recording tachometer can be used to provide a continuous record of the speed. The accuracy of the recording tachometer shall be determined and recorded at least once per shift by checking the retort

\* or reel speed using an accurate stopwatch. A means of preventing unauthorized  
\* speed changes on retorts shall be provided. For example, a lock or a notice  
\* from management posted at or near the speed adjustment device warning that  
\* only authorized persons are permitted to make adjustments are satisfactory means  
\* of preventing unauthorized changes.

\* (vii) Bleeder and vent mufflers. If mufflers are used on bleeders or  
\* vent systems, the establishment shall have documentation that the mufflers do  
\* not impede the removal of air from the retort. Such documentation shall  
\* consist of either heat distribution data or documentation from the muffler  
\* manufacturer or from a processing authority. This information shall be  
\* maintained on file by the establishment and made available to Program  
\* employees for review.

\* (3) Continuous rotary retorts.

\* (i) The basic requirements for indicating temperature devices and  
\* temperature/time recording devices are described in paragraphs (a)(1) and (2)  
\* of this section. Additionally, bulb sheaths or probes of indicating temperature  
\* devices and probes of temperature/time recording devices shall be installed  
\* either within the retort shell or in external wells attached to the retort.  
\* External wells shall be connected to the retort through at least a 3/4 inch  
\* (1.9 cm) diameter opening and equipped with a 1/16 inch (1.6 mm) or larger  
\* bleeder opening so located as to provide a constant flow of steam past the  
\* length of the bulbs or probes. The bleeder for external wells shall emit steam  
\* continuously during the entire thermal processing period.

\* (ii) Steam controllers are required as described in paragraph (a)(3) of  
\* this section.

\* (iii) Steam inlet. The steam inlet to each retort shall be large enough  
\* to provide steam for proper operation of the retort and shall enter at a  
\* point(s) to facilitate air removal during venting.

\* (iv) Bleeders. Bleeders, except those for external wells of temperature  
\* devices, shall be 1/8 inch (or 3.2 mm) or larger and shall be wide open during  
\* the entire process including the come-up time. Bleeders shall be located  
\* within approximately 1 foot (or 30 cm) of the outermost location of  
\* containers, at each end along the top of the retort. Additional bleeders shall  
\* be located not more than 8 feet (2.4 m) apart along the top of the retort.  
\* Bleeders may be installed at positions other than those specified above, as  
\* long as the establishment has heat distribution data or other documentation  
\* from the manufacturer or a processing authority, that the bleeders accomplish  
\* removal of air and circulate the steam within the retort. This information  
\* shall be maintained on file by the establishment and made available to Program  
\* employees for review. All bleeders shall be arranged so that the retort  
\* operator can observe that they are functioning properly.

\* (v) Venting and condensate removal. The air in the retort shall be  
\* removed before processing is started. Heat distribution data or other  
\* documentation from the manufacturer or from the processing authority who  
\* developed the venting procedure shall be kept on file by the establishment and  
\* made available to Program employees for review. At the time the steam is  
\* turned on, the drain shall be opened to remove steam condensate from the  
\* retort. A bleeder shall be installed in the bottom of the shell to remove  
\* condensate during the retort operation. The condensate bleeder shall be so  
\* arranged that the retort operator can observe that it is functioning  
\* properly. The condensate bleeder shall be checked with sufficient frequency  
\* to ensure adequate removal of condensate. Visual checks should be performed  
\* at intervals of not more than 15 minutes and the results recorded.



\* Intermittent condensate removal systems shall be equipped with an automatic  
\* alarm system that will serve as a continuous monitor of bleeder functioning.  
\* The automatic alarm system shall be tested at the beginning of each shift for  
\* proper functioning and the results recorded. If the alarm system is not  
\* functioning properly, it must be repaired before the retort is used.

\* (vi) Retort speed timing. The rotational speed of the retort shall be  
\* specified in the process schedule. The speed shall be adjusted as specified,  
\* and recorded by the establishment when retort is started, and checked and  
\* recorded at intervals not to exceed 4 hours to ensure that the correct retort  
\* speed is maintained. Alternatively, a recording tachometer may be used to  
\* provide a continuous record of the speed. If a recording tachometer is used,  
\* the speed shall be manually checked against an accurate stopwatch at least once  
\* per shift and the results recorded. A means of preventing unauthorized speed  
\* changes on retorts shall be provided. For example, a lock or a notice from  
\* management posted at or near the speed adjustment device warning that only  
\* authorized persons are permitted to make adjustments are satisfactory means of  
\* preventing unauthorized changes.

\* (vii) Bleeders and vent mufflers. If mufflers are used on bleeders or  
\* vent systems, the establishment shall have documentation that the mufflers do  
\* not impede the removal of air from the retort. Such documentation shall  
\* consist of either heat distribution data or other documentation from the  
\* muffler manufacturer or from a processing authority. This information shall  
\* be maintained on file by the establishment and made available to Program  
\* employees for review.

\* (4) Hydrostatic retorts.

\* (i) The basic requirements for indicating temperature devices and  
\* temperature/time recording devices are described in paragraphs (a)(1) and  
\* (2) of this section. Additionally, indicating temperature devices shall be  
\* located in the steam dome near the steam/water interface. Where the process  
\* schedule specifies maintenance of particular water temperatures in the  
\* hydrostatic water legs, at least one indicating temperature device shall be  
\* located in each hydrostatic water leg so that it can accurately measure water  
\* temperature and be easily read. The temperature/time recorder probe shall be  
\* installed either within the steam dome or in a well attached to the dome. Each  
\* probe shall have a 1/16 inch (1.6 mm) or larger bleeder opening which emits  
\* steam continuously during the processing period. Additional temperature/time  
\* recorder probes shall be installed in the hydrostatic water legs if the process  
\* schedule specifies maintenance of particular temperatures in these water legs.

\* (ii) Steam controllers are required as described in paragraph (a)(3) of  
\* this section.

\* (iii) Steam inlet. The steam inlets shall be large enough to provide  
\* steam for proper operation of the retort.

\* (iv) Bleeders. Bleeder openings 1/4 inch (or 6 mm) or larger shall be  
\* located in the steam chamber(s) opposite the point of steam entry. Bleeders  
\* shall be wide open and shall emit steam continuously during the entire process,  
\* including the come-up time. All bleeders shall be arranged in such a way that  
\* the operator can observe that they are functioning properly.

\* (v) Venting. Before the start of processing operations, the retort  
\* steam chamber(s) shall be vented to ensure removal of air. Heat distribution  
\* data or other documentation from the manufacturer or from a processing  
\* authority demonstrating that the air is removed from the retort prior to  
\* processing shall be kept on file at the establishment and made available to  
\* Program employees for review.

(vi) Conveyor speed. The conveyor speed shall be calculated to obtain the required process time and recorded by the establishment when the retort is started. The speed shall be checked and recorded at intervals not to exceed 4 hours to ensure that the correct conveyor speed is maintained. A recording device may be used to provide a continuous record of the conveyor speed. When a recording device is used, the speed shall be manually checked against an accurate stopwatch at least once per shift by the establishment. A means of preventing unauthorized speed changes of the conveyor shall be provided. For example, a lock or a notice from management posted at or near the speed adjustment device warning that only authorized persons are permitted to make adjustments are satisfactory means of preventing unauthorized changes.

(vii) Bleeders and vent mufflers. If mufflers are used on bleeders or vent systems, the establishment shall have documentation that the mufflers do not impede the removal of air from the retort. Such documentation shall consist of either heat distribution data or other documentation from the muffler manufacturer or from a processing authority. This information shall be maintained on file by the establishment and made available to Program employees for review.

(c) Pressure processing in water.

(1) Batch still retorts.

(i) The basic requirements for indicating temperature devices and temperature/time recording devices are described in paragraphs (a)(1) and (2) of this section. Additionally, bulbs or probes of indicating temperature devices shall be located in such a position that they are beneath the surface of the water throughout the process. On horizontal retorts, the indicating temperature device bulb or probe shall be inserted directly into the retort shell. In both vertical and horizontal retorts, the indicating temperature device bulb or probe shall extend directly into the water a minimum of 2 inches (or 5 cm) without a separable well or sleeve. In vertical retorts equipped with a recorder/controller, the controller probe shall be located at the bottom of the retort below the lowest crate rest in such a position that the steam does not strike it directly. In horizontal retorts so equipped, the controller probe shall be located between the water surface and the horizontal plane passing through the center of the retort so that there is no opportunity for direct steam impingement on the controller probe. Air-operated temperature controllers shall have filter systems to ensure a supply of clean, dry air.

(ii) Pressure recording device. Each retort shall be equipped with a pressure recording device which may be combined with a pressure controller.

(iii) Steam controllers are required as described in paragraph (a)(3) of this section.

(iv) Heat distribution. Heat distribution data or other documentation from the equipment manufacturer or a processing authority demonstrating uniform heat distribution within the retort shall be kept on file at the establishment and made available to Program employees for review.

(v) Crate supports. A bottom crate support shall be used in vertical retorts. Baffle plates shall not be used in the bottom of the retort.

(vi) Stacking equipment. For filled flexible containers and, where applicable, semirigid containers, stacking equipment shall be designed to ensure that the thickness of the filled containers does not exceed that specified in the process schedule and that the containers do not become displaced and overlap or rest on one another during the thermal process.

(vii) Drain valve. A nonclogging, water-tight drain valve shall be used. Screens shall be installed over all drain openings.

(viii) Water level. There shall be a means of determining the water



level in the retort during operation (i.e., by using a gauge, electronic sensor, or sight glass indicator). For retorts requiring complete immersion of containers, water shall cover the top layer of containers during the entire come-up time and thermal processing periods and should cover the top layer of containers during cooling. For retorts using cascading water or water sprays, the water level shall be maintained within the range specified by the retort manufacturer or processing authority during the entire come-up, thermal processing, and cooling periods. A means to ensure that water circulation continues as specified throughout the come-up, thermal processing, and cooling periods shall be provided. The retort operator shall check and record the water level at intervals to ensure it meets the specified processing parameters.

(ix) Air supply and controls. In both horizontal and vertical still retorts, a means shall be provided for introducing compressed air or steam at the pressure required to maintain container integrity. Compressed air and steam entry shall be controlled by an automatic pressure control unit. A nonreturn valve shall be provided in the air supply line to prevent water from entering the system. Overriding air or steam pressure shall be maintained continuously during the come-up, thermal processing, and cooling periods. If air is used to promote circulation, it shall be introduced into the steam line at a point between the retort and the steam control valve at the bottom of the retort. The adequacy of the air circulation for maintaining uniform heat distribution within the retort shall be documented by heat distribution data or other documentation from a processing authority, and such data shall be maintained on file by the establishment and made available to Program employees for review.

(x) Water recirculation. When a water recirculation system is used for heat distribution, the water shall be drawn from the bottom of the retort through a suction manifold and discharged through a spreader that extends the length or circumference of the top of the retort. The holes in the water spreader shall be uniformly distributed. The suction outlets shall be protected with screens to keep debris from entering the recirculation system. The pump shall be equipped with a pilot light or a similar device to warn the operator when it is not running, and with a bleeder to remove air when starting operations. Alternatively, a flow-meter alarm system can be used to ensure proper water circulation. The adequacy of water circulation for maintaining uniform heat distribution within the retort shall be documented by heat distribution or other documentation from a processing authority and such data shall be maintained on file by the establishment and made available to Program employees for review. Alternative methods for recirculation of water in the retort may be used, provided there is documentation in the form of heat distribution data or other documentation from a processing authority maintained on file by the establishment and made available to Program employees for review.

(xi) Cooling water entry: In retorts for processing product packed in glass jars, the incoming cooling water should not directly strike the jars, in order to minimize glass breakage by thermal shock.

(2) Batch agitating retorts.

(i) The basic requirements and recommendations for indicating temperature devices and temperature/time recording devices are described in paragraphs (a)(1) and (2) of this section. Additionally, the indicating temperature device bulb or probe shall extend directly into the water without a separable well or sleeve. The recorder/controller probe shall be located between the water surface and the horizontal plane passing through the center of the retort so that there is no opportunity for steam to directly strike the controller bulb or probe.

(ii) Pressure recording device. Each retort shall be equipped with a pressure recording device which may be combined with a pressure controller.

(iii) Steam controllers are required as described in paragraph (a)(3) of this section.

(iv) Heat distribution. Heat distribution data or other documentation from the equipment manufacturer or a processing authority shall be kept on file by the establishment and made available to Program employees for review.

(v) Stacking equipment. All devices used for holding product containers (e.g., crates, trays, divider plates) shall be so constructed to allow the water to circulate around the containers during the come-up and thermal process periods.

(vi) Drain valve. A nonclogging, water-tight drain valve shall be used. Screens shall be installed over all drain openings.

(vii) Water level. There shall be a means of determining the water level in the retort during operation (i.e., by using a gauge, electronic sensor, or sight glass indicator). Water shall completely cover all containers during the entire come-up, thermal processing, and cooling periods. A means to ensure that water circulation continues as specified throughout the come-up, thermal processing, and cooling periods shall be provided. The retort operator shall check and record the adequacy of the water level with sufficient frequency to ensure it meets the specified processing parameters.

(viii) Air supply and controls. Retorts shall be provided with a means for introducing compressed air or steam at the pressure required to maintain container integrity. Compressed air and steam entry shall be controlled by an automatic pressure control unit. A nonreturn valve shall be provided in the air supply line to prevent water from entering the system. Overriding air or steam pressure shall be maintained continuously during the come-up, thermal processing, and cooling periods. If air is used to promote circulation, it shall be introduced into the steam line at a point between the retort and the steam control valve at the bottom of the retort. The adequacy of the air circulation for maintaining uniform heat distribution within the retort shall be documented by heat distribution data or other documentation from a processing authority, and such data shall be maintained on file by the establishment and made available to Program employees for review.

(ix) Retort or reel speed timing. The retort or reel speed timing shall be checked before process timing begins and, if needed, adjusted as specified in the process schedule. In addition, the rotational speed shall be determined and recorded at least once during process timing of each retort load processed. Alternatively, a recording tachometer can be used to provide a continuous record of the speed. The accuracy of the recording tachometer shall be determined and recorded at least once per shift by the establishment by checking the retort or reel speed using an accurate stopwatch. A means of preventing unauthorized speed changes on retorts shall be provided. For example, a lock or a notice from management posted at or near the speed adjustment device warning that only authorized persons are permitted to make adjustments are satisfactory means of preventing unauthorized changes.

(x) Water recirculation. If a water recirculation system is used for heat distribution, it shall be installed in such a manner that water will be drawn from the bottom of the retort through a suction manifold and discharged through a spreader which extends the length of the top of the retort. The holes in the water spreader shall be uniformly distributed. The suction outlets shall be protected with nonclogging screens to keep debris from entering the recirculation system. The pump shall be equipped with a pilot light or a



similar device to warn the operator when it is not running and with a bleeder to remove air when starting operations. Alternatively, a flow-meter alarm system can be used to ensure proper water circulation. The adequacy of water circulation for maintaining uniform heat distribution within the retort shall be documented by heat distribution data or other documentation from a processing authority, and such data shall be maintained on file by the establishment and made available to Program employees for review. Alternative methods for recirculation of water in the retort may be used provided there is documentation in the form of heat distribution data or other documentation from a processing authority maintained on file by the establishment and made available to Program employees for review.

(xi) Cooling water entry. In retorts for processing product packed in glass jars, the incoming cooling water should not directly impinge on the jars, in order to minimize glass breakage by thermal shock.

(d) Pressure processing with steam/air mixtures in batch retorts.

(1) The basic requirements for indicating temperature devices and temperature/time recording devices are described in paragraphs (a)(1) and (2) of this section. Additionally, bulb sheaths or probes for indicating temperature devices and temperature/time recording devices or controller probes shall be inserted directly into the retort shell in such a position that steam does not strike them directly.

(2) Steam controllers are required as described in paragraphs (a)(3) of this section.

(3) Recording pressure controller. A recording pressure controller shall be used to control the air inlet and the steam/air mixture outlet.

(4) Circulation of steam/air mixtures. A means shall be provided for the circulation of the steam/air mixture to prevent formation of low-temperature pockets. The efficiency of the circulation system shall be documented by heat distribution data or other documentation from a processing authority, and such data shall be maintained on file by the establishment and made available to Program employees for review. The circulation system shall be checked to ensure its proper functioning and shall be equipped with pilot light or a similar device to warn the operator when it is not functioning. Because of the variety of existing designs, reference shall be made to the equipment manufacturer for details of installation, operation, and control.

(5) The Administrator shall be immediately notified by the official establishment of any such system in use or placed into use on or after the effective date of this rule.

(e) Atmospheric cookers.

(1) Temperature/time recording device. Each atmospheric cooker (e.g., hot water bath) shall be equipped with at least one temperature/time recording device in accordance with the basic requirements described in paragraph (a)(2) of this section.

(2) Heat distribution. Each atmospheric cooker shall be equipped and operated to ensure uniform heat distribution throughout the processing system during the thermal process. Heat distribution data or other documentation from the manufacturer or a processing authority demonstrating uniform heat distribution within the cooker shall be kept on file by the establishment and made available to the Program employees for review.

(f) Other systems. All other systems not specifically delineated in this section and used for the thermal processing of canned product will be evaluated on a case-by-case basis by the Administrator. Systems will be approved if they are found to conform to the applicable requirements of this section and to produce shelf stable products consistently and uniformly.

(g) Equipment maintenance.

(1) Upon installation, all instrumentation and controls shall be checked by the establishment for proper functioning and accuracy and, thereafter, at any time their functioning or accuracy is suspect.

(2) At least once a year each thermal processing system shall be examined by an individual not directly involved in daily operations to ensure the proper functioning of the system as well as all auxiliary equipment and instrumentation. In addition, each thermal processing system should be examined before the resumption of operation following an extended shutdown.

(3) Air and water valves that are intended to be closed during thermal processing shall be checked by the establishment for leaks. Defective valves shall be repaired or replaced as needed.

(4) Vent and bleeder mufflers shall be checked and maintained or replaced by the establishment to prevent any reduction in vent or bleeder efficiency.

(5) When water spreaders are used for venting, a maintenance schedule shall be developed and implemented to assure that the holes are maintained at their original size.

(6) Records shall be kept on all maintenance items that could affect the adequacy of the thermal process. Records shall include the date and type of maintenance performed and the person conducting the maintenance.

(h) Container cooling and cooling water.

(1) Potable water shall be used for cooling except as provided for in paragraphs (2) and (3), below.

(2) Cooling canal water shall be chlorinated or treated with a chemical approved by the Administrator as having a bactericidal effect equivalent to chlorination. There shall be a measurable residual of the sanitizer in the water at the discharge point of the canal. Cooling canals shall be cleaned and replenished with potable water to prevent the buildup of organic matter and other materials.

(3) Container cooling waters that are recycled or reused shall be handled in systems that are so designed, operated, and maintained so there is no buildup of microorganisms, organic matter, and other materials in the systems and in the waters. System equipment, such as pipelines, holding tanks and cooling towers, shall be constructed and installed so that they can be cleaned and inspected. In addition, the establishment shall maintain, and make available to Program employees for review, information on at least the following:

(i) System design and construction;

(ii) System operation including the rates of renewal with fresh, potable water and the means for treating the water so that there is a measurable residual of an acceptable sanitizer, per paragraph (h)(2) of this section, in the water at the point where the water exits the container cooling vessel;

(iii) System maintenance including procedures or the periodic cleaning and sanitizing of the entire system; and

(iv) Water quality standards, such as microbiological, chemical and physical, monitoring procedures including the frequency and site(s) of sampling, and the corrective actions taken when water quality standards are not met.

(i) Post-process handling of containers. Containers shall be handled in a manner that will prevent damage to the hermetic seal area. All worn and frayed belting, can retarders, cushions, and the like shall be replaced with nonporous materials. To minimize container abrasions, particularly in the seal area, containers should not remain stationary on moving conveyors. All post-process container handling equipment should be kept clean so there is no buildup of microorganisms on surfaces in contact with the containers.

[Approved by the Office of Management and Budget under control number 0583-0015]



## § 318.306 Processing and Production Records

At least the following processing and production information shall be recorded by the establishment: date of production; product name and style; container code; container size and type; and the process schedule, including the minimum initial temperature. Measurements made to satisfy the requirements of § 318.303 regarding the control of critical factors shall be recorded. In addition, where applicable, the following information and data shall also be recorded:

(a) Processing in steam.

(1) Batch still retorts. For each retort batch, record the retort number or other designation, the approximate number of containers or the number of retort crates per retort load, product initial temperature, time steam on, the time and temperature vent closed, the start of process timing, time steam off, and the actual processing time. The indicating temperature device and the temperature recorder shall be read at the same time at least once during process timing and the observed temperatures recorded.

(2) Batch agitating retorts. In addition to recording the information required for batch, still steam retorts in § 318.306(a)(1), record the functioning of the condensate bleeder(s) and the retort or reel speed.

(3) Continuous rotary retorts. Record the retort system number, the approximate total number of containers retorted, product initial temperature, time steam on, the time and temperature vent closed, time process temperature reached, the time the first can enters and the time the last can exits the retort. The retort or reel speed shall be determined and recorded at intervals not to exceed 4 hours. Readings of the indicating temperature device(s) and temperature recorder(s) shall be made and recorded at the time the first container enters the retort and thereafter with sufficient frequency to ensure compliance with the process schedule. These observations should be made and recorded at intervals not exceeding 30 minutes of continuous retort operation. Functioning of the condensate bleeder(s) shall be observed and recorded at the time the first container enters the retort and thereafter as specified in § 318.305(b)(3)(v).

(4) Hydrostatic retorts. Record the retort system number, the approximate total number of containers retorted, product initial temperature, time steam on, the time and temperature vent(s) closed, time process temperature reached, time first containers enter the retort, time last containers exit the retort, and, if specified in the process schedule, measurements of temperatures in the hydrostatic water legs. Readings of the temperature indicating device, which is located in the steam/water interface, and the temperature recording device shall be observed and the temperatures recorded at the time the first containers enter the steam dome. Thereafter, these instruments shall be read and the temperatures recorded with sufficient frequency to ensure compliance with the temperature specified in the process schedule and should be made at least every hour of continuous retort operation. Container conveyor speed, and for agitating hydrostatic retorts, the rotative chain speed, shall be determined and recorded at intervals of sufficient frequency to ensure compliance with the process schedule and should be performed at least every 4 hours.

(b) Processing in water.

(1) Batch still retorts. For each retort batch, record the retort number or other designation, the approximate number of containers or number of retort crates per retort load, product initial temperature, time steam on, the start of process timing, water level, water recirculation rate (if critical), overriding pressure maintained, time steam off, and actual processing time. The indicating temperature device and the temperature recorder shall be read at the same time at least once during processing timing and the observed temperatures recorded.

(2) Batch agitating retorts. In addition to recording the information required in paragraph (b)(1) of this section, record the retort or reel speed.

(c) Processing in steam/air mixtures. For each retort batch, record the retort number or other designation, the approximate number of containers or number of retort crates per retort load, product initial temperature, time steam on, venting procedure if applicable, the start of process timing, maintenance of circulation of the steam/air mixture, air flow rate or forced recirculation flow rate (if critical), overriding pressure maintained, time steam off, and actual process time and temperature. The indicating temperature device and the temperature recorder shall be read at the same time at least once during process timing and the observed temperatures recorded.

(d) Atmospheric cookers.

(1) Batch-type systems. For each cooker batch, record the cooker number or other designation and the approximate number of containers. In addition, record all critical factors of the process schedule such as cooker temperature, initial temperature, the time the thermal process cycle begins and ends, hold time, and the final internal product temperature.

(2) Continuous-type systems. Record the cooker number or other designation, the time the first containers enter and the last containers exit a cooker, and the approximate total number of containers processed. In addition, record all critical factors of the process schedule such as the initial temperature, cooker speed, and final internal product temperature.

[Approved by the Office of Management and Budget under control number 0583-0015]

§ 318.307 Record Review and Maintenance.

(a) Process records. Charts from temperature/time recording devices shall be identified by production date, container code, processing vessel number or other designation, and other data as necessary to enable correlation with the records required in § 318.306. Each entry on a record shall be made at the time the specific event occurs, and the recording individual shall sign or initial each record form. No later than 1 working day after the actual process, the establishment shall review all processing and production records to ensure completeness and to determine if all product received the process schedule. All records, including the temperature/time recorder charts and critical factor control records, shall be signed or initiated and dated by the person conducting the review. All processing and production records required in this subpart shall be made available to Program employees for review.

(b) Automated process monitoring and record keeping. When requested by an establishment, the Administrator will consider the approval of automated process monitoring and recordkeeping systems. Any approved system, alone or in combination with written records, shall be designed and operated in a manner which will ensure compliance with the applicable requirements of § 318.306.

(c) Container closure records. Written records of all container closure examinations shall specify the container code, the date and time of container closure examination, the measurement(s) obtained, and any corrective actions taken. Records shall be signed or initialed by the container closure technician and shall be reviewed and signed by the establishment within 1 working day after the actual production to ensure that the records are complete and that the closing operations have been properly controlled. All container closure examination records required in this subpart shall be made available to Program employees for review.



(d) Distribution of product. Records shall be maintained by the establishment identifying initial distribution of the finished product to facilitate, if necessary, the segregation of specific production lots that may have been contaminated or are otherwise unsound for their intended use.

(e) Retention of records. Copies of all processing and production records required in § 318.306 shall be retained for no less than 1 year at the establishment, and for an additional 2 years at the establishment or other location from which the records can be made available to Program employees within 3 working days.

[Approved by the Office of Management and Budget under control number 0583-0015]

§ 318.308 Deviations in Processing.

(a) Whenever the actual process is less than the process schedule or when any critical factor does not comply with the requirements for that factor as specified in the process schedule, it shall be considered a deviation in processing.

(b) Deviations in processing (or process deviations) shall be handled under an approved quality control program as provided in paragraph (c) of this section or shall be handled in accordance with paragraph (d) of this section.

(c) Any partial quality control program or any portion of a total quality system for handling process deviations shall be prepared and submitted to the Administrator for approval in accordance with § 318.4 of this subchapter.

(d) Handling process deviations without an approved quality control program.

(1) Deviations identified in process. If a deviation is noted at any time before the completion of the intended process schedule, the establishment shall:

(i) Immediately reprocess the product using the full process schedule; or,

(ii) Use an appropriate alternate process schedule provided such a process schedule has been established in accordance with § 318.302(a) and (b) and is filed with the inspector in accordance with § 318.302(c); or,

(iii) Hold the product involved and have the deviation evaluated by a processing authority to assess the safety and stability of the product. Upon completion of the evaluation, the establishment shall provide the inspector the following:

(a) A complete description of the deviation along with all necessary supporting documentation;

(b) A copy of the evaluation report; and,

(c) A description of any product disposition actions, either taken or proposed.

(iv) Product handled in accordance with (iii) shall not be shipped from the establishment until the Program has reviewed all of the information submitted and approved the product disposition actions.

(v) If an alternate process schedule is used that is not on file with the inspector or if an alternate process schedule is immediately calculated and used, the product shall be set aside for further evaluation in accordance with paragraphs (d)(1)(iii) and (iv) of this section.

(vi) When a deviation occurs in a continuous rotary retort, the product shall be handled in accordance with § 318.308(d)(1)(iii) and (iv) or in accordance with the following procedures:

(a) Emergency stops.

(1) When retort jams or breakdowns occur during the processing operations, all containers shall be given an emergency still process (developed per § 318.302(b)) before the retort is cooled or the retort shall be cooled promptly and all containers removed and either reprocessed, repacked and

reprocessed or destroyed. Regardless of the procedure used, containers in the retort intake valve and in transfer valves between retort shells at the time of a jam or breakdown shall be removed and either reprocessed, repacked or reprocessed or destroyed. Product to be destroyed shall be handled as "U.S. Inspected and Condemned", as defined in § 301.2(ttt) of this subchapter, and disposed of in accordance with Part 314 of this subchapter.

(2) The time the retort reel stopped and the time the retort is used for an emergency still retort process shall be noted on the temperature/time recording device and entered on the other production records required in § 318.306.

(b) Temperature drops. When the retort temperature drops below the temperature specified in the process schedule, the reel shall be stopped and the following actions shall be taken:

(1) For temperature drops of less than 10°F (or 5.5°C) either, (i) all containers in the retort shall be given an emergency still process (developed per § 318.302(b)) before the reel is restarted; (ii) container entry to the retort shall be prevented and an emergency agitating process (developed per § 318.302(b)) shall be used before container entry to the retort is restated; or (iii) container entry to the retort shall be prevented and the reel restarted to empty the retort. The discharged containers shall be reprocessed, repacked and reprocessed or destroyed. Product to be destroyed shall be handled as "U.S. Inspected and Condemned", as defined in § 318.2(ee) of this subchapter, and disposed of in accordance with Part 314 of this subchapter.

(2) For temperature drops 10°F (or 5.5°C) or more, all containers in the retort shall be given an emergency still process (developed per § 318.302(b)). The time the reel was stopped and the time the retort was used for a still retort process shall be marked on the temperature/time recording device by the establishment and entered on the other production records required in § 318.306. Alternatively, container entry to the retort shall be prevented and the reel restarted to empty the retort. The discharged containers shall be either reprocessed, repacked and reprocessed, or destroyed. Product to be destroyed shall be handled as "U.S. Inspected and Condemned", as defined in § 301.2(ee) of this subchapter, and disposed of in accordance with Part 314 of this subchapter.

(2) Deviations identified through record review. Whenever a deviation is noted during review of the processing and production records required by § 318.307(a) and (b), the establishment shall hold the product involved and the deviation shall be handled in accordance with paragraphs (d)(1)(iii) and (iv) of this section.

(e) Process deviation file. The establishment shall maintain full records regarding the handling of each deviation. Such records shall include, at a minimum, the appropriate processing and production records, a full description of the corrective actions taken, the evaluation procedures and results, and the disposition of the affected product. Such records shall be maintained in a separate file or in a log that contains the appropriate information. The file or log shall be retained in accordance with § 318.307(e) and shall be made available to Program employees upon request.

[Approved by the Office of Management and Budget under control number 0583-0015]

#### § 318.309 Finished Product Inspection.

(a) Finished product inspections shall be handled under an approved quality control program as provided in paragraph (b) or paragraph (c) of this section or shall be handled in accordance with paragraph (d) of this section.



(b) Any partial quality control program designed to ensure compliance with the requirements of this section (or any part thereof) shall be prepared and submitted to the Administrator for approval in accordance with § 318.4 of this subchapter.

(c) A total quality control system prepared and submitted to the Administrator for approval in accordance with § 318.4 of this subchapter shall be designed to ensure compliance with the requirements of this section.

(d) Handling finished product inspections without an approved quality control program.

(1) Incubation of shelf stable canned product.

(i) Incubator. The establishment shall provide incubation facilities which include an accurate temperature/time recording device, an indicating temperature device, a means for the circulation of the air inside the incubator to prevent temperature variations, and a means to prevent unauthorized entry into the facility. The Program is responsible for the security of the incubator.

(ii) Incubation temperature. The incubation temperature shall be maintained at  $95 \pm 5^{\circ}\text{F}$  ( $35 \pm 2.8^{\circ}\text{C}$ ). If the incubation temperature falls below  $90^{\circ}\text{F}$  (or  $32^{\circ}\text{C}$ ) or exceeds  $100^{\circ}\text{F}$  (or  $38^{\circ}\text{C}$ ) but does not reach  $103^{\circ}\text{F}$  (or  $39.5^{\circ}\text{C}$ ), the incubation temperature shall be adjusted within the required range and the incubation time extended for the time the sample containers were held at the deviant temperature. If the incubation temperature is at or above  $103^{\circ}\text{F}$  (or  $39.5^{\circ}\text{C}$ ) for more than 2 hours, the incubation test(s) shall be terminated, the temperature lowered to within the required range, and new sample containers incubated for the required time.

(iii) Product requiring incubation. Shelf stable product requiring incubation includes:

(a?) Low acid products as defined in § 318.300(m); and

(b?) Acidified low acid products as defined in § 318.300(b).

(iv) Incubation samples.

(a?) From each load of product processed in a batch-type thermal processing system (still or agitation), the establishment shall select at least one container for incubation.

(b?) For continuous rotary retorts, hydrostatic retorts, or other continuous-type thermal processing systems, the establishment shall select at least one container per 1,000 for incubation.

(c) Only normal-appearing containers shall be selected for incubation.

(v) Incubation time. Canned product requiring incubation shall be incubated for not less than 10 days (240 hours) under the conditions specified in paragraph (d)(1)(ii) of this section.

(vi) Incubation checks and record maintenance. Designated establishment employees shall visually check all containers under incubation each working day and the inspector shall be notified when abnormal containers are detected. All abnormal containers should be allowed to cool before a final decision on their condition is made. For each incubation test the establishment shall record at least the product name, container size, container code, number of containers incubated, in and out dates, and incubation results. The establishment shall retain such records, along with copies of the temperature/time recording charts, in accordance with § 318.307 (e).

(vii) Abnormal containers. The finding of abnormal containers (as defined in § 318.300(a)) among incubation samples is cause to officially retain at least the code lot involved.



(viii) Shipping. No product shall be shipped from the establishment before the end of the required incubation period except as provided in this paragraph. An establishment wishing to ship product prior to the completion of the required incubation period shall submit a written proposal to the area supervisor. Such a proposal shall include provisions that will assure that shipped product will not reach the retail level of distribution before sample incubation is completed and that product can be returned promptly to the establishment should such action be deemed necessary by the incubation test results. Upon receipt of written approval from the area supervisor, product may be routinely shipped provided the establishment continues to comply with all requirements of this subpart.

(2) Container condition.

(i) Normal containers. Only normal-appearing containers shall be shipped from an establishment as determined by an appropriate sampling plan or other means acceptable to Program employees.

(ii) Abnormal containers. When abnormal containers are detected by any means other than incubation, the establishment shall inform the inspector, and the affected code lot(s) shall not be shipped until the Program has determined that the product is safe and stable. Such a determination will take into account the cause and level of abnormalities in the affected lot(s) as well as any production disposition actions either taken or proposed by the establishment.

\* §318.310 Personnel and training. \*

\* All operators of thermal processing systems specified in §318.305 and container \*  
\* closure technicians shall be under the direct supervision of a person who has \*  
\* successfully completed a school of instruction that is generally recognized as \*  
\* adequate for properly training supervisors of canning operations. \*

\* Note: Section 318.310 will not become effective until December 19, 1988. \*

[Approved by the Office of Management and Budget under control number  
0583-0015]

§ 318.311 Recall Procedure

Establishments shall prepare and maintain a current procedure for the recall of all canned product covered by this subpart. Upon request, the recall procedure shall be made available to Program employees for review.

[Approved by the Office of Management and Budget under control number  
0583-0015]

## PART 319-DEFINITIONS AND STANDARDS OF IDENTITY OR COMPOSITION

AUTHORITY: 34 Stat. 1260, 81 Stat. 584, as amended, (21 U.S.C. 601 et seq.); 72 Stat. 862, 92 Stat. 1069, as amended, (7 U.S.C. 1901 et seq.); 76 Stat. 663 (7 U.S.C. 450 et seq.)

### Subpart A-General

#### § 319.1 Labeling and preparation of standardized products.

Labels for products for which standards of identity or composition are prescribed in this part shall show the appropriate product name, an ingredient statement, and other label information in accordance with the special provisions, if any, in this part, and otherwise in accordance with the general labeling provisions in Part 317 of this subchapter, and such products shall be prepared in accordance with the special provisions, if any, in this part and otherwise in accordance with the general provisions in this subchapter. Any product for which there is a common or usual name must consist of ingredients and be prepared by the use of procedures common or usual to such products insofar as specific ingredients or procedures are not prescribed or prohibited by the provisions of this subchapter.

#### § 319.2 Products and nitrates and nitrites.

Any product, such as frankfurters and corned beef, for which there is a standard in this Part and to which nitrate or nitrite is permitted or required to be added, may be prepared without nitrate or nitrite and labeled with such standard name when immediately preceded with the term "Uncured" in the same size and style of lettering as the rest of such standard name: Provided, That the product is found by the Administrator to be similar in size, flavor, consistency, and general appearance to such product as commonly prepared with nitrate and nitrite: And provided further, That labeling for such product complies with the provisions of § 317.17(c) of this subchapter. .

#### §§ 319.3-319.4 [Reserved]

#### § 319.5 Mechanically Separated (Species).

(a) Mechanically Separated (Species) is any finely comminuted product resulting from the mechanical separation and removal of most of the bone from attached skeletal muscle of livestock carcasses and parts of carcasses and meeting the other provisions of this paragraph. Examples of such product are "Mechanically Separated Beef", "Mechanically Separated Veal", "Mechanically Separated Pork", and "Mechanically Separated Lamb". At least 98 percent of the bone particles present in such product shall have a maximum size no greater than 0.5 millimeter in their greatest dimension and there shall be no bone particles larger than 0.85 millimeter in their greatest dimension. The product resulting from the separating process shall not have a calcium content exceeding 0.75 percent, as a measure of a bone solids content of not more than 3 percent, and shall have a minimum PER of 2.5 (except as modified in paragraph (e)(1) of this section). Such product also shall have a protein content of not less than 14 percent and a fat content of not more than 30 percent, or it shall be deemed to be product for

processing. Such product failing to meet the bone particle size, calcium, or PER requirements of this paragraph shall only be used in producing animal fats. Where such product meets the bone particle size, calcium, and PER requirements of this paragraph, it may also be used in the formulation of meat food products in accordance with § 319.6.

(b)-(d) [Reserved]

(e)(1) An essential amino acid content of at least 33 percent of the total amino acids present in "Mechanically Separated (Species)" shall be accepted as evidence of compliance with the protein quality requirement set forth in paragraph (a) of this section. For purposes of this paragraph, essential amino acid content includes isoleucine, leucine, lysine, methionine, phenylalanine, threonine, and valine content, and the total amino acids present include isoleucine, leucine, lysine, methionine, phenylalanine, threonine, valine, tyrosine, arginine, histidine, alanine, aspartic acid, glutamic acid, glycine, proline, serine, and hydroxyproline content.

(2) A prerequisite for label approval for products consisting of or containing "Mechanically Separated (Species)" is that such "Mechanically Separated (Species)" shall have been produced by an establishment under an approved plant quality control system. The Administrator shall receive, evaluate, and approve requests for plant quality control in accordance with § 318.4(d)(1) and (2) and (e) of this subchapter. Such a plant quality control system shall provide the controls and information necessary to assure that the product will meet the requirements described in § 319.5(a) and to enable establishment personnel and program employees to monitor the system for effectiveness. The system shall include a written description of the methods used by the establishment to maintain uniformity of the raw ingredients used in manufacturing product, to control the handling and processing of the raw ingredients and the finished product, and shall contain provisions for chemical analyses of the product and other procedures to determine and assure compliance with standards for the product. For purposes of this paragraph, a lot shall consist of the "Mechanically Separated (Species)" designated as such by the operator of the establishment or his or her agent from the product produced from a single species of livestock in no more than one continuous shift of up to 12 hours. All units of any lot must be available for inspection by program employees. Analysis of a sample of at least 1 pound from each lot to verify contents of fat, protein, and calcium in "Mechanically Separated (Species)" shall be performed by the operator of the establishment or his or her agent to assure that finished product will meet the requirements in § 319.5(a), except that such analyses with respect to fat, protein, and calcium content shall be required to be performed with respect to only one randomly selected lot of every five lots if the preceding ten analyses and all such analyses performed by the Department during the preceding ten analyses period establish compliance with the requirements of § 319.5(a), and that no analyses with respect to fat or protein content shall be required where the finished product is represented as product for processing. An analysis of a sample of at least 1 pound to verify essential amino acid content and/or protein efficiency ratio in "Mechanically Separated (Species)" shall be performed by the operator of the establishment or his or her agent at the rate of at least one per month during production to assure that finished



product will meet the requirements of § 319.5(a), except that such analyses with respect to essential amino acid content and/or protein efficiency ratio shall be required to be performed only once every 6 months if the preceding three analyses and all such analyses performed by the Department during the preceding three analyses period establish compliance with the requirements of § 319.5(a). Finished product samples shall be analyzed in accordance with "Official Methods of Analysis of the Association of Official Analytical Chemists (AOAC)," 14th ed. 1984, sections 24.005 (Page 431), 24.006-24.008 (page 431), 24.027 (page 434), and 43.212-43.216 (page 869), which are incorporated by reference, or if no AOAC method is available, in accordance with the "Chemistry Laboratory Guidebook," U.S. Department of Agriculture, Washington, D.C., March 1986 edition, sections 6.011-6.013, Revised June 1987 (pages 6-35 through 6-65). Alternative methods of analysis may be submitted to the Administrator to determine their acceptability based upon their accuracy, repeatability, reproducibility, and lowest level of reliable measurement, as demonstrated by at least 3 laboratories. Copies of AOAC's "Official Methods" may be obtained from: AOAC, 2200 Wilson Boulevard, Suite 400, Arlington, VA 22201. Copies of USDA's Chemistry Laboratory Guidebook may be obtained from: Superintendent of Documents, Government Printing Office, Washington, D.C. 20402. This incorporation by reference was approved by the Director of the Federal Register on December 30, 1981, and March 15, 1982. These materials are incorporated as they exist on the date of the approval. A notice of any change in the sections of the AOAC methods or the Chemistry Laboratory Guidebook cited herein will be published in the Federal Register.) The plant quality control system shall be subject to periodic review, and the approval of such system may be terminated in accordance with § 318.4(g) (2) of this subchapter.

#### § 319.6 Limitations with respect to use of Mechanically Separated (Species)

(a) Meat food products required to be prepared from one species shall not contain Mechanically Separated (Species) of any other species.

(b) Mechanically Separated (Species) described in § 319.5 that has a protein content of not less than 14 percent and a fat content of not more than 30 percent may constitute up to 20 percent of the livestock and poultry product portion of any meat food product except those listed in paragraph (d) of this section.

(c) Mechanically Separated (Species) for processing described in § 319.5 may constitute up to 20 percent of the livestock and poultry product portion of any meat food product that is subject to a definition and standard of identity or composition in Part 319 which establishes a maximum limit on the fat content of such meat food product except those listed in paragraph (d) of this section.

(d) Mechanically Separated (Species) and Mechanically Separated (Species) for processing described in § 319.5 shall not be used in baby, junior, or toddler foods, ground beef, hamburger, fabricated steaks (§ 319.15(a), (b), and (d)), barbecued meats (§ 319.80), roast beef-parboiled and steam roasted (§ 319.81), corned (cured) beef cuts (§§ 319.100-319.103), certain cured pork products (§§ 319.104(a)-(e) and 319.106), tripe with milk (§ 319.308), lima beans with ham and similar products (§ 319.310), beef with gravy and gravy with beef (§ 319.313), and meat pies (§ 319.500).





§ 319.15 Miscellaneous beef products.

(a) Chopped beef, ground beef. "Chopped Beef" or "Ground Beef" shall consist of chopped fresh and/or frozen beef with or without seasoning and without the addition of beef fat as such, shall not contain more than 30 percent fat, and shall not contain added water, phosphates, binders, or extenders. When beef cheek meat (trimmed beef cheeks) is used in the preparation of chopped or ground beef, the amount of such cheek meat shall be limited to 25 percent; and if in excess of natural proportions, its presence shall be declared on the label, in the ingredient statement required by § 317.2 of this subchapter, if any, and otherwise contiguous to the name of the product.

(b) Hamburger. "Hamburger" shall consist of chopped fresh and/or frozen beef with or without the addition of beef fat as such and/or seasoning, shall not contain more than 30 percent fat, and shall not contain added water, phosphates, binders, or extenders. Beef cheek meat (trimmed beef cheeks) may be used in the preparation of hamburger only in accordance with the conditions prescribed in paragraph (a) of this section.

\* (c) Beef patties. "Beef Patties" shall consist of chopped fresh and/or frozen beef with or without the addition of beef fat as such and/or seasonings. Binders or extenders, Mechanically Separated (Species) used in accordance with § 319.6, and/or partially defatted beef fatty tissue may be used without added water or with added water only in amounts such that the product's characteristics are essentially that of a meat pattie. \*

(d) Fabricated steak. Fabricated beef steaks, veal steaks, beef and veal steaks, or veal and beef steaks, and similar products, such as those labeled "Beef Steak, Chopped, Shaped, Frozen," "Minute Steak, Formed, Wafer Sliced, Frozen," "Veal Steaks, Beef Added, Chopped-Molded-Cubed-Frozen, Hydrolyzed Plant Protein, and Flavoring" shall be prepared by comminuting and forming the product from fresh and/or frozen meat, with or without added fat, of the species indicated on the label. Such products shall not contain more than 30 percent fat and shall not contain added water, binders or extenders. Beef cheek meat (trimmed beef cheeks) may be used in the preparation of fabricated beef steaks only in accordance with the conditions prescribed in paragraph (a) of this section.

(e) Partially defatted beef fatty tissue. "Partially Defatted Beef Fatty Tissue" is a beef byproduct derived from the low temperature rendering (not exceeding 120 °F.) of fresh beef fatty tissue. Such product shall have a pinkish color and a fresh odor and appearance.

§ 319.29 Miscellaneous pork products.

(a) Partially defatted pork fatty tissue. "Partially Defatted Pork Fatty Tissue" is a pork byproduct derived from the low temperature rendering (not exceeding 120° F.) of fresh pork fatty tissue, exclusive of skin. Such product shall have a pinkish color and a fresh odor and appearance.

## Subpart C-Cooked Meats

### § 319.80 Barbecued meats.

Barbecued meats, such as product labeled "Beef Barbecue" or "Barbecued Pork," shall be cooked by the direct action of dry heat resulting from the burning of hard wood or the hot coals therefrom for a sufficient period to assume the usual characteristics of a barbecued article, which include the formation of a brown crust on the surface and the rendering of surface fat. The product may be basted with a sauce during the cooking process. The weight of barbecued meat shall not exceed 70 percent of the weight of the fresh uncooked meat.

### § 319.81 Roast beef parboiled and steam roasted.

"Roast Beef Parboiled and Steam Roasted" shall be prepared so that the weight of the finished product, excluding salt and flavoring material, shall not exceed 70 percent of the fresh beef weight. Beef cheek meat and beef head meat from which the overlying glandular and connective tissues have been removed, and beef heart meat, exclusive of the heart cap may be used individually or collectively to the extent of 5 percent of the meat ingredients in the preparation of canned product labeled "Roast Beef Parboiled and Steam Roasted." When beef cheek meat, beef head meat, or beef heart meat is used in the preparation of this product, its presence shall be reflected in the statement of ingredients required by Part 317 of this subchapter.

## Subpart D-Cured Meat, Unsmoked and Smoked

### § 319.100 Corned beef.

"Corned Beef" shall be prepared from beef briskets, navels, clods, middle ribs, rounds, rumps; or similar cuts using one or a combination of the curing ingredients specified in § 318.7(c)(1) and (4) of this subchapter. Canned product labeled "Corned Beef" shall be prepared so that the weight of the finished product, excluding cure, salt, and flavoring material, shall not exceed 70 percent of the fresh beef weight. Corned beef other than canned shall be cured in pieces weighing not less than 1 pound, and if cooked, its weight shall not exceed the weight of the fresh uncured beef. Beef cheek meat, beef head meat and beef heart meat may be used to the extent of 5 percent of the meat ingredient in preparation of this product when trimmed as specified in §319.81. When beef cheek meat, beef head meat, or beef heart meat is used in preparation of this product, its presence shall be reflected in the statement of ingredients required by Part 317 of this subchapter. The application of curing solution to beef cuts, other than briskets, which are intended for bulk corned beef shall not result in an increase in the weight of finished cured product of more than 10 percent over the weight of the fresh uncured meat.

### § 319.101 Corned beef brisket.

In preparing "Corned Beef Brisket," the application of curing solution to the beef brisket shall not result in an increase in the weight of the finished

(§ 319.101 continued)

cured product of more than 20 percent over the weight of the fresh uncured brisket. If the product is cooked, the weight of the finished product shall not exceed the weight of the fresh uncured brisket.

§ 319.102 Corned beef round and other corned beef cuts.

In preparing "Corned Beef Round" and other corned beef cuts, except "Corned Beef Briskets," the curing solution shall be applied to pieces of beef weighing not less than one pound and such application shall not result in an increased weight of the cured beef product of more than 10 percent over the weight of the fresh uncured beef cut. If the product is cooked, the weight of the finished product shall not exceed the weight of the fresh uncured beef cut.

\* § 319.103 Cured beef tongue. \*

In preparing "Cured Beef Tongue," the application of curing solution to the fresh beef tongue shall not result in an increase in the weight of the cured beef tongue of more than 10 percent over the weight of the fresh uncured beef tongue.

\* § 319.104 Cured pork products. \*

\* (a) Cured pork products, including hams, shoulders, picnics, butts and  
\* loins, shall comply with the minimum meat Protein Fat Free (PFF) percentage  
\* requirements set forth in the following chart: \*



Type of Cured Pork Product	Minimum Meat PFF Percentage 1/	Product Name and Qualifying Statements	
Cooked ham, loin 2/	20.5	(common and usual)	
	18.5	(common and usual) With Natural Juices	
	17.0	(common and usual) Water Added	
	Less than 17.0	(common and usual) and Water Product--X% of Weight is Added Ingredients 3/	
Cooked shoulder, butt, picnic 2/	20.0	(common and usual)	
	18.0	(common and usual) With Natural Juices	
	16.5	(common and usual) Water Added	
	Less than 16.5	(common and usual) and Water Product--X% of Weight is Added Ingredients 3/	
Uncooked cured ham, loin	18.0	Uncooked (common and usual)	
	Less than 18.0	Uncooked (common and usual) and Water Product--X% of Weight is Added Ingredients 3/	
Uncooked cured shoulder, butt, picnic	17.5	Uncooked (common and usual)	
	Less than 17.5	Uncooked (common and unusual) and Water Product--X% of Weight is Added Ingredients 3/	

1/ The minimum meat PFF percentage shall be the minimum meat protein which is indigenous to the raw, unprocessed pork expressed as a percent of the non-fat portion of the finished product; and compliance shall be determined under section 318.19 of this subchapter for domestic cured pork product and § 327.23 of this subchapter for imported cured pork product.

2/ The term "cooked" is not appropriate for use on labels of cured pork products heated only for the purpose of destruction of possible live trichinae.

3/ Processors may immediately follow this qualifying statement with a list of the ingredients in descending order of predominance rather than having the traditional ingredients statement. In any case, the maximum percent of added substances in the finished product on a total weight percentage basis would be inserted as the X value; e.g., Ham and Water Product--20% of Weight is Added Ingredients. A prerequisite for label approval of these products is a quality control program approved by the Administrator under § 318.4 of this subchapter.

(b) Cured pork products for which there is a qualifying statement required in paragraph (a) of this section shall bear that statement as part of the product name in lettering not less than 3/8 inch in height, or in lettering not less than one-third the size of the largest letter in the product name if it is in the same color and style of print and on the same color background as the product name. However, the Administrator may approve smaller lettering for labeling of packages of 1 pound or less, provided such lettering is at least one-third the size and of the same color and style as the product name.

(c) Cured pork product prepared pursuant to this section shall be subject to the compliance procedures in § 318.19 of this subchapter.

§ 319.105 "Ham patties," "Chopped ham," "Pressed ham," "Spiced ham," and similar products.

(a) Finely divided (chopped, ground, flaked, chipped) cured ham products such as "Ham patties," "Chopped ham," "Pressed ham," and "Spiced ham" shall comply with minimum meat Protein Fat Free (PFF) percentage requirements set forth in the following chart:

Type of Cured Pork Product	Minimum Meat PFF Percentage <u>1/</u>	Product Name and Qualifying Statements
"Ham Patties" "Chopped Ham" "Pressed Ham," and "Spiced Ham"	19.5	(common and usual)
"Ham Patties" "Chopped Ham" "Pressed Ham," and "Spiced Ham"	17.5	(common and usual) With Natural Juices
"Ham Patties" "Chopped Ham" "Pressed Ham," and "Spiced Ham"	16.0	(common and usual) Water added
"Ham Patties" "Chopped Ham" "Pressed Ham," and "Spiced Ham"	Less than 16.0	(common and usual and Water Product-- (x)% of Weight is Added Ingredients <u>2/</u>

1/ The minimum meat PFF percentage shall be the minimum meat protein which is indigenous to the raw, unprocessed pork expressed as a percent of the nonfat portion of the finished product; and compliance shall be determined under section 318.19 of this subchapter.

2/ Processors may immediately follow this qualifying statement with a list of the ingredients in descending order of predominance rather than having the traditional ingredients statement. In any case, the maximum percent of added

(§ 319.105 continued)

(b) Cured pork products prepared under this section except "Ham patties" may contain finely chopped ham shank meat to the extent of 25 percent over that normally present in boneless ham. Mechanically Separated (Species) Product may be used in accordance with § 319.6.

(c) Cured pork product prepared pursuant to this section shall be subject to the compliance procedures in § 318.19 of this subchapter, and those cured pork products prepared under this section for which there is a qualifying statement required shall comply with the requirements of § 319.104(b) of this subchapter.

(d) In addition to the other requirements of this section, "Ham Patties" may not contain more than 35 percent fat, by analysis.

§ 319.106 "Country Ham," "Country Style Ham," "Dry Cured Ham," "Country Pork Shoulder," "Country Style Pork Shoulder," and "Dry Cured Pork Shoulder."

(a) "Country Ham," "Country Style Ham," or "Dry Cured Ham," and "Country Pork Shoulder," "Country Style Pork Shoulder," or "Dry Cured Pork Shoulder," are the uncooked, cured, dried, smoked or unsmoked meat food products made respectively from a single piece of meat conforming to the definition of "ham," as specified in § 317.8(b)(13) of this subchapter, or from a single piece of meat from a pork shoulder. They are prepared in accordance with paragraph (c) of this section by the dry application of salt (NaCl), or by the dry application of salt (NaCl) and one or more of the optional ingredients as specified in paragraph (d) of this section. They may not be injected with curing solutions nor placed in curing solutions.

(b) The product must be treated for the destruction of possible live trichinae in accordance with such methods as may be approved by the Administrator upon request in specific instances and none of the provisions of this standard can be interpreted as discharging trichinae treatment requirements.

(c)(1) The entire exterior of the ham or pork shoulder shall be coated by the dry application of salt or by the dry application of salt combined with other ingredients as permitted in paragraph (d) of this section.

(2) Additional salt, or salt mixed with other permitted ingredients, may be reapplied to the product as necessary to insure complete penetration.

(3) When sodium or potassium nitrate, or sodium or potassium nitrite, or a combination thereof, is used, the application of salt shall be in sufficient quantity to insure that the finished product has an internal salt content of at least 4 percent.

(4) When no sodium nitrate, potassium nitrate, sodium nitrite, potassium nitrite or a combination thereof is used, the application of salt shall be in sufficient quantity to insure that the finished product has a brine concentration of not less than 10 percent or a water activity of not more than 0.92.

footnote 2 continued

substances in the finished product on a total weight percentage basis would be inserted as the X value; e.g., Ham and Water Product--20% of Weight is Added Ingredients. A prerequisite for label approval of these products is a quality control program approved by the Administrator under § 318.4 of this subchapter.



(319.106 continued)

(5) For hams or pork shoulders labeled "country" or "country style," the combined period for curing and salt equalization shall not be less than 45 days for hams, and shall not be less than 25 days for pork shoulders; the total time for curing, salt equalization, and drying shall not be less than 70 days for hams, and shall not be less than 50 days for pork shoulders. During the drying and smoking period, the internal temperature of the product must not exceed 95°F, provided that such temperature requirement shall not apply to product dried or smoked under natural climatic conditions.

(6) For hams or pork shoulders labeled "dry cured," the combined period for curing and salt equalization shall not be less than 45 days for hams, and shall not be less than 25 days for pork shoulders; and the total time for curing, salt equalization, and drying shall not be less than 55 days for hams and shall not be less than 40 days for pork shoulders.

(7) The weight of the finished hams and pork shoulders covered in this section shall be at least 18 percent less than the fresh uncured weight of the article.

(d) The optional ingredients for products covered in this section are:

(1) Nutritive sweeteners, spices, seasonings and flavorings.

(2) Sodium or potassium nitrate and sodium or potassium nitrite if used as prescribed in this section and in accordance with § 318.7(c)(4) of this subchapter.

NOTE:

On January 6, 1981, FSIS announced that the temperature and time period provisions of § 319.106(c)(5) and (c)(6) have not been in effect since November 17, 1980, and will not be enforced pending future Agency action in the matter. However, ham and pork shoulders must continue to be prepared in compliance with all other provisions in § 319.106 in order to be labeled "country ham," "country style ham," or "dry cured ham," and "country pork shoulder," "country style pork shoulder," or "dry cured pork shoulder."

\* § 319.107 Bacon. \*

\* The weight of cured pork bellies ready for slicing and labeling as "Bacon" \*  
\* shall not exceed the weight of the fresh uncured pork bellies. \*

Subpart E-Sausage Generally: Fresh Sausage

§ 319.140 Sausage.

Except as otherwise provided in this section, or under the Poultry Products Inspection Act with respect to products consisting partly of poultry,

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sausage is the coarse or finely comminuted meat food product prepared from one or more kinds of meat or meat and meat byproducts, containing various amounts of water as provided for elsewhere in this part, and usually seasoned with condimented proportions of condimental substances, and frequently cured. Certain sausage as provided for elsewhere in this part may contain binders and extenders as provided in § 318.7(c)(4) of this subchapter. Sausage may not contain phosphates except that phosphates listed in § 318.7(c)(4) of this subchapter may be used in cooked sausage. To facilitate chopping or mixing or to dissolve the usual curing ingredients, water or ice may be used in the preparation of sausage which is not cooked in an amount not to exceed 3 percent of the total ingredients in the formula. Cooked sausages such as Polish sausage, cotto salami, braunschweiger, liver sausage, and similar cooked sausage products may contain no more than 10 percent of added water in the finished product. Sausage may contain Mechanically Separated (Species) used in accordance with § 319.6.

§ 319.141 Fresh pork sausage.

"Fresh Pork Sausage" is sausage prepared with fresh pork or frozen pork, or both, not including pork byproducts, and may contain Mechanically Separated (Species) in accordance with § 319.6, and may be seasoned with condimental substances as permitted under Part 318 of this subchapter. The finished product shall not contain more than 50 percent fat. To facilitate chopping or mixing, water or ice may be used in an amount not to exceed 3 percent of the total ingredients used.

§ 319.142 Fresh beef sausage.

"Fresh beef sausage" is sausage prepared with fresh beef or frozen beef, or both, but not including beef byproducts, and may contain Mechanically Separated (Species) used in accordance with § 319.6, and may be seasoned with condimental substances as permitted under Part 318 of this subchapter. The finished product shall not contain more than 30 percent fat. To facilitate chopping or mixing, water or ice may be used in an amount not to exceed 3 percent of the total ingredients used.

§ 319.143 Breakfast sausage.

"Breakfast Sausage" is sausage prepared with fresh and/or frozen meat; or fresh and/or frozen meat and meat byproducts, and may contain Mechanically Separated (Species) in accordance with § 319.6, and may be seasoned with condimental substances as permitted in Part 318 of this subchapter. The finished product shall not contain more than 50 percent fat. To facilitate chopping or mixing, water or ice may be used in an amount not to exceed 3 percent of the total ingredients used. Binders or extenders may be added as provided in § 318.7(c)(4) of this subchapter.

§ 319.144 Whole hog sausage.

"Whole Hog Sausage" is sausage prepared with fresh and/or frozen meat from swine in such proportions as are normal to a single animal, and may include any Mechanically Separated (Species) produced from the animal and used in accordance with § 319.6, may be seasoned with condimental substances as permitted in Part 318 of this subchapter. The finished product shall not contain more than 50 percent fat. To facilitate chopping or mixing, water or ice may be used in an amount not to exceed 3 percent of the total ingredients used.

§ 319.145 Italian sausage products.

(a) Italian sausage products are cured or uncured, sausages containing at least 85 percent meat, or combination of meat and fat, with the total fat content constituting not more than 35 percent of the finished product. Such products shall be prepared in accordance with the provisions of paragraphs (a)(1), (2) or (3) of this section, and shall contain salt, pepper, and either fennel or anise, or a combination of fennel and anise. Such products may contain any or all of the optional ingredients listed in paragraph (b) of this section.

(1) "Italian Sausage" shall be prepared with fresh or frozen pork, or pork and pork fat, and may contain Mechanically Separated (Species) in accordance with § 319.6.

(2) "Italian Sausage with Beef," "Italian Sausage with Veal," or "Italian Sausage with Beef and Veal" shall be prepared so that fresh or frozen pork constitutes the major portion of the meat content requirement of this paragraph. Mechanically Separated (Species) may be used in accordance with § 319.6. When pork muscle tissue is combined with beef or veal, or both, in the preparation of bulk-packed products, or patties, it shall be treated for the destruction of possible live trichinae in accordance with § 318.10 of this subchapter.

(3) "Italian Beef Sausage" or "Kosher Italian Beef Sausage" shall be prepared with fresh or frozen beef or beef and beef fat. "Italian Veal Sausage" or "Kosher Italian Veal Sausage" shall be prepared with fresh or frozen veal or veal and veal fat. Mechanically Separated (Species) may be used in accordance with § 319.6.

(4) Italian sausage products made in conformance with the provisions of paragraphs (a)(1), (2), and (3) of this section, and with paragraphs (b) and (c) of this section, may contain sodium nitrite or potassium nitrite in amounts not to exceed those allowed in the chart following § 318.7(c)(4), provided that such products are labeled with the word "cured" in the product name, such as "Cured Italian Sausage." The word "cured" shall be displayed on the product label in the same size and style of lettering as other words in the product name.

(b) Optional ingredients permitted in Italian sausage products include:

(1) Spices (including paprika) and flavorings.

(2) Water or ice to facilitate chopping or mixing, but not to exceed 3 percent of the total weight of all ingredients including the water.

(3) Red or green peppers, or both.

(4) Dehydrated or fresh onions, garlic, and parsley.

(5) Sugar, dextrose, corn syrup, corn syrup solids, and glucose syrup.

(6) Monosodium glutamate and antioxidants in accordance with the chart of substances in § 318.7(c)(4) of this subchapter.



(c) If Italian sausage products are cooked or smoked, determination of compliance with the provisions of paragraphs (a) and (b) of this section shall be based on the uncooked or unsmoked product. The product before cooking or smoking shall contain no more than 3 percent water as specified in paragraph (b)(2) of this section. Product which is cooked shall be labeled with the word "cooked" in the product name, such as "Cooked Italian Sausage" or "Cooked Cured Italian Sausage." Product which is smoked shall be labeled with the word "smoked" in the product name, such as "Smoked Italian Sausage" or "Smoked Cured Italian Sausage." The words "cooked" and "smoked" shall be displayed on the product label in the same size and style of lettering as other words in the product name.

#### Subpart F-Uncooked, Smoked Sausage

##### § 319.160 Smoked pork sausage.

"Smoked Pork Sausage" is pork sausage that is smoked with hardwood or other approved nonresinous materials. It may be seasoned with condimental substances as permitted in Part 318 of this subchapter. The finished product shall not contain more than 50 percent fat. To facilitate chopping or mixing, water or ice may be used in an amount not to exceed 3 percent of the total ingredients used.

#### Subpart G-Cooked Sausage

##### § 319.180 Frankfurter, frank, furter, hotdog, wiener, vienna, bologna, garlic bologna, knockwurst and similar products.

(a) Frankfurter, frank, furter, hotdog, wiener, vienna, bologna, garlic bologna, knockwurst and similar cooked sausages are comminuted, semi-solid sausages prepared from one or more kinds of raw skeletal muscle meat or raw skeletal muscle meat and raw or cooked poultry meat, and seasoned and cured, using one or more of the curing agents in accordance with § 318.7(c) of this chapter. They may or may not be smoked. The finished products shall not contain more than 30 percent fat. Water or ice, or both, may be used to facilitate chopping or mixing or to dissolve the curing ingredients but the \* sausage shall contain no more than 40 percent of a combination of fat and added water. These sausage products may contain only phosphates approved under Part 318 of this chapter. Such products may contain raw or cooked poultry meat not in excess of 15 percent of the total ingredients, excluding water, in the sausage, and Mechanically Separated (Species) used in accordance with § 319.6. Such poultry meat ingredients shall be designated in the ingredient state-ment on the label of such sausage in accordance with the provisions of § 381.118 of this chapter. \*

(b) Frankfurter, frank, furter, hotdog, wiener, vienna, bologna, garlic bologna, knockwurst and similar cooked sausages that are labeled with the phrase "with byproducts" or "with variety meats" in the product name are comminuted, semi-solid sausages consisting of not less than 15 percent of one or more kinds of raw skeletal muscle meat with raw meat byproducts, or not less than 15 percent of one or more kinds of raw skeletal muscle meat with raw meat byproducts and raw or cooked poultry products; and seasoned and cured, using one or more of the curing ingredients in accordance with § 318.7(c) of this chapter. They may or may not be smoked. Partially defatted pork fatty tissue or partially defatted beef fatty tissue, or a combination of both, may be used in an amount not exceeding 15 percent of the meat and meat byproducts or meat, meat byproducts, and poultry products ingredients. The finished products shall not contain more than 30 percent fat. Water or ice, or both,





may be used to facilitate chopping or mixing or to dissolve the curing and seasoning ingredients, but the sausage shall contain no more than 40 percent of a combination of fat and added water. These sausage products may contain only phosphates approved under Part 318 of this chapter. These sausage products may contain poultry products, individually or in combination, not in excess of 15 percent of the total ingredients, excluding water, in the sausage, and may contain Mechanically Separated (Species) in accordance with § 319.6. Such poultry products shall not contain kidneys or sex glands. The amount of poultry skin present in the sausage must not exceed the natural proportion of skin present on the whole carcass of the kind of poultry used in the sausage, as specified in § 381.117(d) of this chapter. The poultry products used in the sausage shall be designated in the ingredient statement on the label of such sausage in accordance with the provisions of § 381.118 of this chapter. Meat byproducts used in the sausage shall be designated individually in the ingredient statement on the label for such sausage in accordance with § 317.2 of this chapter.

(c) A cooked sausage as defined in paragraph (a) of this section shall be labeled by its generic name, e.g., frankfurter, frank, furter, hotdog, wiener, vienna, bologna, garlic bologna, or knockwurst. When such sausage products are prepared with meat from a single species of cattle, sheep, swine, or goats they shall be labeled with the term designating the particular species in conjunction with the generic name; e.g., "Beef Frankfurter," and when such sausage products are prepared in part with Mechanically Separated (Species) in accordance with § 319.6, they shall be labeled in accordance with § 317.2(j)(13) of this subchapter.

(d) A cooked sausage as defined in paragraph (b) of this section shall be labeled by its generic name, e.g., frankfurter, frank, furter, hotdog, wiener, vienna, bologna, garlic bologna, or knockwurst, in conjunction with the phrase "with byproducts" or "with variety meats" with such supplemental phrase shown in a prominent manner directly contiguous to the generic name and in the same color on an identical background.

(e) With appropriate labeling as required by § 317.8(b)(16) of this subchapter, e.g., "Frankfurter, Calcium Reduced Dried Skim Milk Added," or "Bologna, with Byproducts (or Variety Meats), Soy Flour Added," one or more of the binders and extenders as provided in § 318.7(c)(4) of this subchapter may be used in cooked sausage otherwise complying with paragraph (a) or (b) of this section.

(f) Cooked sausages shall not be labeled with terms such as "All Meat" or "All (Species)," or otherwise to indicate they do not contain nonmeat ingredients or are prepared only from meat.

(g) For the purposes of this section: Poultry meat means deboned chicken meat or turkey meat, or both, without skin or added fat; poultry products mean chicken or turkey, or chicken meat or turkey meat as defined in § 381.118 of this chapter, or poultry byproducts as defined in § 381.1 of this chapter; and meat byproducts (or variety meats) mean pork stomachs or snouts; beef, veal, lamb or goat tripe; beef, veal, lamb, goat or pork hearts, tongues, fat, lips, weasands and spleens; and partially defatted pork fatty tissue, or partially defatted beef fatty tissue.

§ 319.181 Cheesefurters and similar products.

"Cheesefurters" and similar products are products in casings which resemble frankfurters except that they contain sufficient cheese to give definite characteristics to the finished article. They may contain binders and extenders as provided in § 318.7(c)(4) of this subchapter. Limits on use as provided in § 318.7 are intended to be exclusive of the cheese constituent. When any such substance is added to these products, there shall appear on the label in a prominent manner, contiguous to the name of the product, the name of each such added ingredient, as for example, "Cereal Added," "With Cereal," "Potato Flour Added," "Cereal and Potato Flour Added," "Soy Flour Added," "Nonfat Dry Milk Added," "Cereal and Nonfat Dry Milk Added," as the case may be. These products shall contain no more than 40 percent of a combination of fat and added water, and no more than 30 percent fat and shall comply with the other provisions for cooked sausages that are in this subchapter.

§ 319.182 Braunschweiger and liver sausage or liverwurst.

(a) "Braunschweiger" is a cooked sausage made from fresh, cured and/or frozen pork, beef, and/or veal and at least 30 percent pork, beef, and/or veal livers computed on the weight of the fresh livers. It may also contain pork and/or beef fat. Mechanically Separated (Species) may be used in accordance with § 319.6. Binders and extenders may be used as permitted in § 319.140. The product may have a smoked taste characteristic, which may be imparted by use of smoked meats, smoke flavoring or smoking. If prepared from components of a single species, the product name may reflect the species, e.g., "Beef Braunschweiger. Braunschweiger may also be labeled as any of the following: "Braunschweiger--A Liver Sausage," "Braunschweiger--A Liverwurst," or "Braunschweiger (Liver Sausage)" or "Braunschweiger (Liverwurst)."

(b) "Liver Sausage" or "Liverwurst" is a cooked sausage made from fresh, cured, and/or frozen pork, beef, and/or veal and at least 30 percent pork, beef, veal, sheep, and/or goat livers computed on the weight of the fresh livers. It may also contain pork and/or beef byproducts. Mechanically Separated (Species) may be used in accordance with § 319.6. Binders and extenders may be used as permitted in § 319.140. If prepared from components of a single species, the product name may reflect that species, e.g., "Pork Liver Sausage."

Subpart H-[Reserved]

Subpart I - Semi-Dry Fermented Sausage [Reserved]

Subpart J-Dry Fermented Sausage [Reserved]

Subpart K - Luncheon Meat, Loaves and Jellied Products

§ 319.260 Luncheon meat.

"Luncheon Meat" is a cured, cooked meat food product made from comminuted meat. Mechanically Separated (Species) may be used in accordance with § 319.6. To facilitate chopping or mixing or to dissolve the usual curing ingredients, water or ice may be used in the preparation of luncheon meat in an amount not to exceed 3 percent of the total ingredients.

§ 319.261 Meat loaf.

"Meat Loaf" is a cooked meat food product in loaf form made from comminuted meat. Mechanically Separated (Species) may be used in accordance with § 319.6. To facilitate chopping or mixing, water or ice may be used in an amount not to exceed 3 percent of the total ingredients used.

Subpart L-Meat Specialties, Puddings and Nonspecific Loaves

§ 319.280 Scrapple.

"Scrapple" shall contain not less than 40 percent meat and/or meat byproducts computed on the basis of the fresh weight, exclusive of bone. Mechanically Separated (Species) may be used in accordance with § 319.6. The meal or flour used may be derived from grain and/or soybeans.

§ 319.281 Bockwurst.

(a) Bockwurst is an uncured, comminuted meat food product which may or may not be cooked. It contains meat, milk or water or a combination thereof, eggs, vegetables, and any of the optional ingredients listed in paragraph (b) of this section; and is prepared in accordance with the provisions of paragraph (a)(1), (2), (3), and (4) of this section.

(1) Meat shall constitute not less than 70 percent of the total weight of the product and shall consist of pork or a mixture of pork and veal, pork and beef, or pork, veal, and beef. Such meat shall be fresh or fresh frozen meat. Pork may be omitted when the specie or species of meat used in the product is identified in the product name (e.g., Veal Bockwurst, Beef Bockwurst, or Beef and Veal Bockwurst). Mechanically Separated (Species) may be used in accordance with § 319.6.

(2) The "milk" may be fresh whole milk, dried milk, nonfat dry milk, calcium reduced dried skim milk, enzyme (rennet) treated calcium reduced dried skim milk and calcium lactate, or any combination thereof.

(3) "Eggs" refer to whole eggs that are fresh, frozen, or dried.

(4) "Vegetables" refer to onions, chives, parsley, and leeks, alone or in any combination.

(b) Bockwurst may contain one or more of the following optional ingredients:

(1) Pork fat.

(2) Celery, fresh or dehydrated.

(3) Spices, flavorings.

(4) Salt.

(5) Egg whites, fresh, frozen, or dried.

(6) Corn syrup solids, corn syrup, or glucose syrup with a maximum limit of 2 percent individually or collectively, calculated on a dry basis. The maximum quantities of such ingredients shall be computed on the basis of the total weight of the ingredients.



(§ 319.281(b) continued)

(7) Autolyzed yeast extract, hydrolyzed plant protein, milk protein hydrolysate, and monosodium glutamate.

(8) Sugars (sucrose and dextrose).

(9) Binders and extenders may be added as provided in § 318.7(c)(4) of this subchapter. Bockwurst containing any of the ingredients permitted by this subparagraph shall be labeled in accordance with § 317.8(b)(33) of this subchapter.

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(c) If bockwurst is cooked or partially cooked, the composition of the raw mix from which it is prepared shall be used in determining whether it meets the requirements of this section.

#### Subpart M-Canned, Frozen, or Dehydrated Meat Food Products

##### § 319.300 Chili con carne.

"Chile con Carne" shall contain not less than 40 percent of meat computed on the weight of the fresh meat. Mechanically Separated (Species) may be used in accordance with § 319.6. Head meat, cheek meat, and heart meat exclusive of the heart cap may be used to the extent of 25 percent of the meat ingredients under specific declaration on the label. The mixture may contain binders and extenders as provided in § 318.7(c)(4) of this subchapter.

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##### § 319.301 Chili con carne with beans.

"Chili con Carne with Beans" shall contain not less than 25 percent of meat computed on the weight of the fresh meat. Mechanically Separated (Species) may be used in accordance with § 319.6. Head meat, cheek meat, or heart meat exclusive of the heart cap may be used to the extent of 25 percent of the meat ingredients, and its presence shall be reflected in the statement of ingredients required by Part 317 of this subchapter. The mixture may contain binders and extenders as provided in § 318.7(c)(4) of this subchapter.

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##### § 319.302 Hash.

"Hash" shall contain not less than 35 percent of meat computed on the weight of the cooked and trimmed meat. The weight of the cooked meat used in this calculation shall not exceed 70 percent of the weight of the uncooked fresh meat. Mechanically Separated (Species) may be used in accordance with § 319.6.

##### § 319.303 Corned beef hash.

(a) "Corned Beef Hash" is the semisolid food product in the form of a compact mass which is prepared with beef, potatoes, curing agents, seasonings,

and any of the optional ingredients listed in paragraph (b) of this section, in accordance with the provisions of subparagraphs (1), (2), (3) and (4) of this paragraph and the provisions of paragraph (c) of this section.

(1) Either fresh beef, cured beef, or canned corned beef or a mixture of two or more of these ingredients, may be used, and the finished product shall contain not less than 35 percent of beef computed on the weight of the cooked and trimmed beef. The weight of the cooked meat used in this calculation shall not exceed 70 percent of the weight of the uncooked fresh meat.

(2) "Potatoes" refers to fresh potatoes, dehydrated potatoes, cooked dehydrated potatoes, or a mixture of two or more of these ingredients.

(3) The curing agents that may be used are salt, sodium nitrate, sodium nitrite, potassium nitrate, or potassium nitrite, or a combination of two or more of these ingredients. When sodium nitrate, or sodium nitrite, potassium nitrate, or potassium nitrite is used it shall be used in amounts not exceeding those specified in § 318.7(c)(4) of this subchapter.

(4) The seasonings that may be used, singly or in combination, are salt, sugar (sucrose or dextrose), spice, and flavoring, including essential oils, oleoresins, and other spice extractives.

(b) Corned beef hash may contain one or more of the following optional ingredients:

(1) Beef cheek meat and beef head meat from which the overlying glandular and connective tissues have been removed, and beef heart meat, exclusive of the heart cap, may be used individually or collectively to the extent of 5 percent of the meat ingredients;

(2) Onions, including fresh onions, dehydrated onions, or onion powder;

(3) Garlic, including fresh garlic, dehydrated garlic, or garlic powder;

(4) Water;

(5) Beef broth or beef stock;

(6) Monosodium glutamate;

(7) Hydrolyzed plant protein;

(8) Beef fat,

(9) Mechanically Separated (Species) when derived from carcasses of cattle may be used in accordance with § 319.6.

(c) The finished product shall not contain more than 15 percent fat nor more than 72 percent moisture.

(d) (1) When any ingredient specified in paragraph (b)(1) of this section is used, the label shall bear the following applicable statement: "Beef cheek meat constitutes 5 percent of the meat ingredient," or "Beef head meat constitutes 5 percent of the meat ingredient," or "Beef heart meat constitutes 5 percent of the meat ingredient." When two or more of the ingredients are used, the words "Constitutes 5 percent of meat ingredient" need only appear once.

(2) Whenever the words "corned beef hash" are featured on the label so conspicuously as to identify the contents, the statements prescribed in subparagraph (1) of this paragraph shall immediately and conspicuously precede or follow such name without intervening written, printed, or other graphic matter.

#### § 319.304 Meat stews.

Meat stews such as "Beef Stew" or "Lamb Stew" shall contain not less than 25 percent of meat of the species named on the label, computed on the weight

(§ 319.304 continued)

of the fresh meat. Mechanically Separated (Species) may be used in accordance with § 319.6.

§ 319.305 Tamales.

"Tamales" shall be prepared with at least 25 percent meat computed on the weight of the uncooked fresh meat in relation to all ingredients of the tamales. When tamales are packed in sauce or gravy, the name of the product shall include a prominent reference to the sauce or gravy; for example, "Tamales with Sauce" or "Tamales With Gravy." Produce labeled "Tamales With Sauce" or "Tamales With Gravy" shall contain not less than 20 percent meat, computed on the weight of the uncooked fresh meat in relation to the total ingredients making up the tamales and sauce or the tamales and gravy. Mechanically Separated (Species) may be used in accordance with § 319.6.

§ 319.306 Spaghetti with meatballs and sauce, spaghetti with meat and sauce, and similar products.

"Spaghetti with Meatballs and Sauce" and "Spaghetti with Meat and Sauce," and similar products shall contain not less than 12 percent of meat computed on the weight of the fresh meat. Mechanically Separated (Species) may be used in accordance with § 319.6. The presence of the sauce or gravy constituent shall be declared prominently on the label as part of the name of the product. Meatballs may be prepared with farinaceous material and with other binders and extenders as provided in § 318.7(c)(4) of this subchapter. \*

§ 319.307 Spaghetti sauce with meat.

"Spaghetti Sauce with Meat" shall contain not less than 6 percent of meat computed on the weight of the fresh meat. Mechanically Separated (Species) may be used in accordance with § 319.6.

§ 319.308 Tripe with milk.

"Tripe with Milk" shall be prepared so that the finished canned article, exclusive of the cooked-out juices and milk, will contain at least 65 percent tripe. The product shall be prepared with not less than 10 percent milk.

§ 319.309 Beans with frankfurters in sauce, sauerkraut with wieners and juice, and similar products.

"Beans with Frankfurters in Sauce," "Sauerkraut with Wieners and Juice," and similar products shall contain not less than 20 percent frankfurters or wieners computed on the weight of the smoked and cooked sausage prior to its inclusion with the beans or sauerkraut.

§ 319.310 Lima beans with ham in sauce, beans with ham in sauce, beans with bacon in sauce, and similar products.

"Lima Beans with Ham in Sauce," "Beans with Ham in Sauce," "Beans with Bacon in Sauce," and similar products shall contain not less than 12 percent ham



or bacon computed on the weight of the smoked ham or bacon prior to its inclusion with the beans and sauce.

§ 319.311 Chow mein vegetables with meat and chop suey vegetables with meat.

"Chow Mein Vegetables with Meat" and "Chop Suey Vegetables with Meat" shall contain not less than 12 percent meat computed on the weight of the uncooked fresh meat prior to its inclusion with the other ingredients. Mechanically Separated (Species) may be used in accordance with § 319.6.

§ 319.312 Pork with barbecue sauce and beef with barbecue sauce.

"Pork with Barbecue Sauce" and "Beef with Barbecue Sauce" shall contain not less than 50 percent meat of the species specified on the label, computed on the weight of the cooked and trimmed meat. Mechanically separated (Species) may be used in accordance with § 319.6. The weight of the cooked meat used in this calculation shall not exceed 70 percent of the uncooked weight of the meat. If uncooked meat is used in formulating the products, they shall contain at least 72 percent meat computed on the weight of the fresh uncooked meat.

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§ 319.313 Beef with gravy and gravy with beef.

"Beef with Gravy" and "Gravy with Beef" shall not be made with beef which, in the aggregate for each lot contains more than 30 percent trimmable fat, that is, fat which can be removed by thorough, practicable trimming and sorting.

#### Subpart N-Meat Food Entree Products, Pies, and Turnovers

§ 319.500 Meat pies.

Meat pies such as "Beef Pie," "Veal Pie," and "Pork Pie" shall contain meat of the species specified on the label, in an amount not less than 25 percent of all ingredients including crust and shall be computed on the basis of the fresh uncooked meat.

#### Subpart O-Meat Snaks, Hors d'Oeuvres, Pizza, and Specialty Items

§ 319.600 Pizza.

(a) "Pizza with Meat" is a bread base meat food product with tomato sauce, cheese, and meat topping. It shall contain cooked meat made from not less than 15 percent raw meat. Mechanically Separated (Species) may be used in accordance with § 319.6.

(b) "Pizza with Sausage" is a bread base meat food product with tomato sauce, cheese, and not less than 12 percent cooked sausage or 10 percent dry sausage; e.g., pepperoni. Mechanically Separated (Species) may be used in accordance with § 319.6.



Subpart P-Fats, Oils, Shortenings

\* § 319.700 Oleomargarine or margarine<sup>1/</sup>. \*

(a) Margarine or oleomargarine is the food in plastic form or liquid emulsion, containing not less than 80 percent fat determined by the method prescribed under § 16.206 of the "Indirect Methods," in "Official Methods of Analysis of the Association of Official Analytical Chemists (AOAC),"

\* 14th edition 1984.<sup>2/</sup> It is produced from one or more of the ingredients designated in subparagraph (1) of this paragraph, and one or more of the ingredients designated in subparagraph (2) of this paragraph, to which may be added one or more of the optional ingredients designated in paragraph (b) of this section. Margarine or oleomargarine contains Vitamin A as provided for in subparagraph (3) of this paragraph. \*

(1) Edible fats and oils or mixtures of these, whose origin is vegetable or rendered animal fats from cattle, sheep, swine or goats.

(2)(i) Water; milk; milk products including, but not limited to, the liquid, condensed, or dry form of whey, reduced lactose whey, reduced minerals whey, or whey protein concentrate, non-lactose-containing whey components, casein, or caseinate; or other suitable edible protein, including albumin, vegetable proteins, or soy protein isolate; or any mixture of two or more of the articles designated in this subparagraph, in amounts not greater than reasonably required to accomplish the desired effect.

(ii) The articles designated in this subparagraph shall be pasteurized and then may be subjected to the action of harmless bacterial starters. One or more of the articles designated in this subparagraph is intimately mixed with the edible fat or oil ingredients, or both, to form a solidified or liquid emulsion.

(3) Vitamin A in such quantity that the finished margarine or oleomargarine contains not less than 15,000 International Units (IU) of Vitamin A per pound or 33,000 IU per kilogram.

(b)(1) Vitamin D in such quantity that the finished margarine or oleomargarine contains not less than 1,500 IU of Vitamin D per pound or 3,300 IU per kilogram.

(2) Salt (sodium chloride); or potassium chloride for dietary margarine or oleomargarine.

(3) Nutritive carbohydrate sweeteners.

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<sup>1/</sup> Insofar as the standard contains provisions relating to margarine or oleomargarine which does not contain any meat food products, such provisions merely reflect the applicable standard under the Federal Food, Drug, and Cosmetic Act.

\* <sup>2/</sup> Copies may be obtained from the Association of Official Analytical Chemist, 2200 Wilson Boulevard, Suite 400, Arlington, VA 22201. \*

(4) Emulsifiers identified in § 318.7(c)(4) of this chapter, within these maximum amounts in percent by weight of the finished food: Mono- and diglycerides of fatty acids esterified with any or all of the following acids: acetic, acetyltartaric, citric, lactic, tartaric, and their sodium and calcium salts, 0.5 percent; such mono- and diglycerides in combination with sodium sulfoacetate derivatives thereof, 0.5 percent; polyglycerol esters of fatty acids, 0.5 percent; 1, 2-propylene glycol esters of fatty acids, 2 percent; lecithin, 0.5 percent.

(5) Preservatives identified in § 318.7(c)(4) of this chapter, within these maximum amounts in percent by weight of the finished food: Sorbic acid, benzoic acid and their sodium, potassium, and calcium salts, individually, 0.1 percent, or in combination, 0.2 percent, expressed as the acids; calcium disodium EDTA, 0.0075 percent; stearyl citrate, 0.15 percent; isopropyl citrate mixture, 0.02 percent.

(6) Antioxidants identified in § 318.7(c)(4) of this chapter, within these maximum amounts in percent by weight of the finished food: propyl, octyl and dodecyl gallates, BHT (butylated hydroxytoluene), BHA (butylated hydroxyanisole), ascorbyl palmitate, ascorbyl stearate, all individually or in combination, 0.02 percent. Instead of these antioxidants, TBHQ (tertiary butylhydroquinone), alone or in combination only with BHT and/or BHA, with a maximum 0.02 percent by weight of the fat and oil content.

(7) Coloring agents identified in § 318.7(c)(4) of this chapter, in amounts sufficient for purpose.<sup>3/</sup> For the purpose of this subparagraph, provitamin A (beta carotene) shall also be deemed to be a coloring agent.

(8) Flavoring substances in amounts sufficient for purpose.

(9) Acidulants identified in § 318.7(c)(4) of this chapter, in amounts sufficient for purpose: adipic acid; citric and lactic acids and their potassium and sodium salts; phosphoric acid; L-tartaric acid and its sodium and sodium-potassium salts; and hydrochloric acid.

(10) Alkalizers identified in § 318.7(c)(4) of this chapter, in amounts sufficient for purpose: potassium bicarbonate, potassium carbonate, sodium bicarbonate, sodium carbonate, and sodium hydroxide.

(11) For the purposes of this section, the term "milk" unqualified means milk from cows. If any milk other than cow's milk is used in whole or in part, the animal source shall be identified in conjunction with the word "milk" in the ingredient statement.

#### § 319.701 Mixed fat shortening.

Shortening prepared with a mixture of meat fats and vegetable oils may be identified either as "Shortening Prepared with Meat Fats and Vegetable Oils" or "Shortening Prepared with Vegetable Oils and Meat Fats" depending on the predominance of the fat and oils used, or the product may be labeled "Shortening" when accompanied by an ingredient statement with ingredients listed in descending order of predominance.

<sup>3/</sup> Colored margarine or oleomargarine is also subject to the provisions of section 407 of the Federal Food, Drug, and Cosmetic Act, as amended (21 U.S.C. 347), as reflected in § 317.8(h)(24) of this subchapter.

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§ 319.702 Lard, leaf lard.

(a) Lard is the fat rendered from clean and sound edible tissues from swine. The tissues may be fresh, frozen, cooked, or prepared by other processes approved by the Administrator in specific cases, upon his determination that the use of such processes will not result in the adulteration or misbranding of the lard. The tissues shall be reasonably free from blood and shall not include stomachs, livers, spleens, kidneys, and brains, or settlings and skimmings. "Leaf Lard" is lard prepared from fresh leaf (abdominal) fat.

(b) Lard (when properly labeled) may be hardened by the use of lard stearin or hydrogenated lard or both and may contain refined lard and deodorized lard, but the labels of such lard shall state such facts as applicable.

(c) Products labeled "Lard" or "Leaf Lard" must have the following identity and quality characteristics to insure good color, odor, and taste of finished product:

- (1) Color..... White when solid. Maximum 3.0 red units in a 5 1/4 inch cell on the Lovibond scale.
- (2) Odor and Taste..... Characteristic and free from foreign odors and flavors.
- (3) Free fatty acid..... Maximum 0.5 percent (as oleic) or 1.0 acid value, as milligrams KOH per gram of sample.
- (4) Peroxide value..... Maximum 5.0 (as milliequivalents of peroxide per kilogram fat).
- (5) Moisture and volatile matter..... Maximum 0.2 percent.
- (6) Insoluble impurities.. By appearance of liquid, fat, or maximum 0.05 percent.

(d) Product found upon inspection not to have the characteristics specified in paragraph (c) of this section but found to be otherwise sound and in compliance with paragraph (a) of this section may be further processed for the purpose of achieving such characteristics.

§ 319.703 Rendered animal fat or mixture thereof.

"Rendered Animal Fat," or any mixture of fats containing edible rendered animal\* fat, shall contain no added water, except that "Puff Pastry Shortening" may contain not more than 10 percent of water.

Subpart Q-Meat Soups, Soup Mixes, Broths, Stocks, Extracts

§ 319.720 Meat extract.

Meat extract (e.g., "Beef Extract") shall contain not more than 25 percent of moisture.



§ 319.721 Fluid extract of meat.

Fluid extract of meat (e.g., "Fluid Extract of Beef") shall contain not more than 50 percent of moisture.

Subpart R-Meat Salads and Meat Spreads

§ 319.760 Deviled ham, deviled tongue, and similar products.

(a) "Deviled Ham" is a semiplastic cured meat food product made from  
\* finely comminuted ham and containing condiments. Mechanically Processed \*  
\* (Species) Product may be used in accordance with § 319.6. Deviled ham may \*  
contain added ham fat: Provided, That the total fat content shall not exceed  
35 percent of the finished product. The moisture content of deviled ham shall  
not exceed that of the fresh unprocessed meat.

(b) The moisture content of "Deviled Tongue" and similar products shall  
not exceed that of the fresh, unprocessed meat.

§ 319.761 Potted meat food product and deviled meat food product.

"Potted Meat Food Product" and "Deviled Meat Food Product" shall not contain  
cereal, vegetable flour, nonfat dry milk, or similar substances. The amount

(§ 319.761 continued)

of water added to potted meat food product and deviled meat food product shall be limited to that necessary to replace moisture lost during processing.

§ 319.762 Ham spread, tongue spread, and similar products.

"Ham Spread," "Tongue Spread," and similar products shall contain not less than 50 percent of the meat ingredient named, computed on the weight of the fresh meat. Other meat and fat may be used to give the desired spreading consistency provided it does not detract from the character of the spreads named. Mechanically Processed (Species) Product may be used in accordance with § 319.6.

Subpart S-Meat Baby Foods [Reserved]

Subpart T-Dietetic Meat Foods [Reserved]

Subpart U-Miscellaneous

§ 319.880 Breaded products.

The amount of batter and breading used as a coating for breaded product shall not exceed 30 percent of the weight of the finished breaded product.

§ 319.881 Liver meat food products.

Meat food products characterized and labeled as liver products such as liver loaf, liver cheese, liver spread, liver mush, liver paste, and liver pudding shall contain not less than 30 percent of pork, beef, sheep, or goat livers computed on the fresh weight of the livers.

#### PART 320-RECORDS, REGISTRATION, AND REPORTS

AUTHORITY: 34 Stat. 1260, 79 Stat. 930, as amended, 81 Stat. 584, 84 Stat. 91, 438; 21 U.S.C. 71 et seq., 601 et seq., unless otherwise noted.

§ 320.1 Records required to be kept.

(a) Every person (including every firm or corporation) within any of the classes specified in subparagraph (1), (2), or (3) of this paragraph is required by the Act to keep records which will fully and correctly disclose all transactions involved in his or its business subject to the Act:

(1) Any person that engages, for commerce, in the business of slaughtering any cattle, sheep, swine, goats, horses, mules, or other equines,

or preparing, freezing, packaging, or labeling any carcasses, or parts or products of carcasses, of any such animals, for use as human food or animal food;

(2) Any person that engages in the business of buying or selling (as a meat broker, wholesaler, or otherwise), or transporting in commerce, or storing in or for commerce, or importing, any carcasses, or parts or products of carcasses, of any such animals;

(3) Any person that engages in business, in or for commerce, as a renderer, or engages in the business of buying, selling, or transporting in commerce, or importing, any dead, dying, disabled, or diseased cattle, sheep, swine, goats, horses, mules, or other equines, or parts of the carcasses of any such animals that died otherwise than by slaughter.

(b) The required records are:

(1) Records, such as bills of sale, invoices, bills of lading, and receiving and shipping papers, giving the following information with respect to each transaction in which any livestock or carcass, part thereof, meat or meat food product is purchased, sold, shipped, received, transported, or otherwise handled by said person in connection with any business subject to the Act:

(i) The name or description of the livestock or article;

(ii) The net weight of the livestock or article;

(iii) The number of outside containers (if any);

(iv) The name and address of the buyer of livestock or article sold by such person, and the name and address of the seller of livestock or articles purchased by such person;

(v) The name and address of the consignee or receiver (if other than the buyer);

(vi) The method of shipment;

(vii) The date of shipment; and

(viii) The name and address of the carrier.

(ix) In the case of a person belonging to the class specified in paragraph (a)(1), and engaged, for commerce, in the business of slaughtering any swine for use as human or animal food, the name and address (including the city and state, or the township, county, and state) of each person from whom the person belonging to the class so specified purchased or otherwise obtained each swine, and the telephone number, if available, of the person from whom the swine were purchased or otherwise obtained, and all serial numbers and other approved means of identification appearing on all test swine selected at ante-mortem inspection by FSIS representatives for residue testing.

(2) Shipper's certificates and permits required to be kept by shippers and carriers of articles under Part 325 of this subchapter.

(3) A record of seal numbers required to be kept by consignees of inedible products shipped under unofficial seals under § 325.11 (b) or (e) of this subchapter, and a record of new consignees of inedible products diverted under § 325.11(e) of this subchapter.

(4) Records of processing procedures for cooked beef and roast beef as required in § 318.17(d).

(5) Guaranties provided by suppliers of packaging materials under § 317.20.

(§ 320.1(b) continued)

(6) Records of canning as required by Subpart G of this Subchapter A, 9 CFR Chapter III.

(Approved by the Office of Management and Budget under OMB #0583-0015).

§ 320.2 Place of maintenance of records.

Every person engaged in any business described in § 320.1 and required by this part to keep records shall maintain such records at the place where such business is conducted except that if such person conducts such business at multiple locations, he may maintain such records at his headquarters' office.

When not in actual use, all such records shall be kept in a safe place at the prescribed location in accordance with good commercial practices.

§ 320.3 Record retention period.

(a) Every record required to be maintained under this part shall be retained for a period of 2 years after December 31 of the year in which the transaction to which the record relates has occurred and for such further period as the Administrator may require for purposes of any investigation or litigation under the Act, by written notice to the person required to keep such records under this part.

(b) Records of canning as required in Subpart G of this Subchapter A, 9 CFR Chapter III, shall be retained as required in § 318.307(e); except that records required by § 318.302(b) and (c) shall be retained as required by those sections.





§ 320.4 Access to and inspection of records, facilities, and inventory; copying and sampling.

Every person (including every firm or corporation) within any of the classes specified in § 320.1 shall upon the presentation of official credentials by any duly authorized representative of the Secretary, during ordinary business hours, permit such representative to enter his or its place of business and examine the records required to be kept by § 320.1 and the facilities and inventory pertaining to the business of such person subject to the Act, and to copy all such records and to take reasonable samples of the inventory upon payment of the fair market value therefor. Any necessary facilities (other than reproduction equipment) for such examination and copying of records and for such examination and sampling of inventory shall be afforded to such authorized representative of the Secretary.

§320.5 Registration.

(a) Except as provided in paragraph (c) of this section, every person that engages in business in or for commerce, as a meat broker, renderer, or animal food manufacturer, or engages in business in commerce as a wholesaler of any carcasses, or parts or products of the carcasses, or any livestock, whether intended for human food or other purposes, or engages in business as a public warehouseman storing any such articles in or for commerce, or engages in the business of buying, selling, or transporting in commerce, or importing, any dead, dying, disabled, or diseased livestock, or parts of the carcasses of any such livestock that died otherwise than by slaughter, shall register with the Administrator, giving such information as is required, including his name, and the address of each place of business at which, and all trade names under \* which he conducts such business, by filing with the Administrator, Food Safety \* and Quality Service, U.S. Department of Agriculture, Washington, D.C. 20250, a \* form containing such information within 90 days after the effective date hereof or after such later date as he begins to engage in such business if not engaged therein upon said effective date. All information submitted shall be current and correct. The registration form shall be obtained from the Compliance Staff, \* Meat and Poultry Inspection Field Operations, Food Safety and Quality Service, \* U.S. Department of Agriculture, Washington, D.C. 20250.

(b) Whenever any change is made in the name of, or address of any place of business at which, or any trade name under which a registrant conducts his business, he shall report such change in writing to the Administrator within 15 days after making the change.

(c) The registration requirements prescribed in this section shall not apply to persons conducting any of the businesses specified in this section only at an official establishment.

§ 320.6 Information and reports required from official establishment operators.

(a) The operator of each official establishment shall furnish to Program employees accurate information as to all matters needed by them for making their daily reports of the amount of products prepared or handled in the

departments of the establishment to which they are assigned and such reports concerning sanitation and other aspects of the operations of the establishment and the conduct of inspection thereat as may be required by the Administrator in specific cases.

(b) The operator of each official establishment shall also make such other reports as the Administrator may from time to time require under the Act.

§ 320.7 Reports by consignees of allegedly adulterated or misbranded products; sale or transportation as violations.

Whenever the consignee of any product which bears an official inspection legend refuses to accept delivery of such product on the grounds that it is adulterated or misbranded, the consignee shall notify the officer in charge, \* Meat and Poultry Inspection Program, Food Safety and Quality Service, U.S. Department of Agriculture, of the kind, quantity, source, and present location of the product and the respects in which it is alleged to be adulterated or misbranded, and it will be a violation of the Act for any person to sell or transport, or offer for sale or transportation, or receive for transportation, in commerce, any such product which is capable of use as human food and is adulterated or misbranded at the time of such sale, transportation, offer, or receipt: Provided, however, That any such allegedly adulterated or misbranded product may be transported to the official establishment from which it has been transported, in accordance with § 325.10 of this subchapter. \*

PART 321-COOPERATION WITH STATES AND TERRITORIES

AUTHORITY: The provisions of this Part 321 issued under sec. 21, Federal Meat Inspection Act, as amended by the Wholesome Meat Act (21 U.S.C. Supp., sec. 601 et seq.) and Public Law 91-342; Talmadge-Aiken Act of Sept. 28, 1962, (7 U.S.C. 450); Act of July 24, 1919, (7 U.S.C. 394); subsection 21(b), Federal Water Pollution Control Act, as amended by Public Law 91-224 and by other laws.

§ 321.1 Assistance to State and Territorial programs.

(a) The Administrator is authorized under paragraph (a) of section 301 of the Act, when he determines it would effectuate the purposes of the Act, to cooperate with any State (including Puerto Rico) or any organized Territory in developing and administering the meat inspection program of such jurisdiction with a view to assuring that it imposes and enforces requirements at least equal to those under Titles I and IV of the Act, with respect to establishments at which products are prepared for use as human food solely for distribution within such jurisdiction, and with respect to the products of such establishments. Such cooperation is authorized if the jurisdiction has enacted a law imposing mandatory ante-mortem and post-mortem inspection, reinspection, and sanitation requirements at least equal to the Federal requirements with respect to all or certain classes of persons engaged in slaughtering livestock or otherwise preparing products solely for distribution within such jurisdiction.

(b) The Administrator is also authorized under paragraph (a) of section 301 of the Act to cooperate with any State (including Puerto Rico) or any organized Territory in developing and administering programs under the laws of such jurisdiction containing authorities at least equal to those in Title II of the Act (relating to records; registration of specified classes of operators; dead, dying, disabled, or diseased livestock; and products not intended for human food), when he determines that such cooperation would effectuate the purposes of the Act.

(c) Such cooperation may include advisory assistance, technical and laboratory assistance and training, and financial aid. The Federal contribution to any State (or Territory) may not exceed 50 percent of the estimated total cost of the cooperative State (or Territorial) program. A cooperative program under this section is called a State-Federal program.

#### § 321.2 Cooperation of States in Federal programs.

Under the "Talmadge-Aiken Act" of September 28, 1962, (7 U.S.C. 450), the Administrator is authorized to utilize employees and facilities of any State in carrying out Federal functions under the Federal Meat Inspection Act. A cooperative program for this purpose is called a Federal-State program.

#### PART 322-EXPORTS <sup>1</sup>

\* AUTHORITY: 34 Stat. 1260, 79 Stat. 903, as amended, 81 Stat. 584, 84  
\* Stat. 91, 438; 21 U.S.C. 71 et seq., 601 et seq.

#### § 322.1 Manner of affixing stamps and marking products for export.

(a) The outside container (including cloth wrappings) of any inspected and passed product for export, except ship stores and small quantities exclusively for the personal use of the consignee and not for sale or distribution, and shipments by and for the U.S. Armed Forces, shall be marked with an official export stamp, as shown in § 312.8 of this subchapter, bearing the number of the export certificate.

(b) Each tank car of inspected and passed lard or similar edible product, and each door of each railroad car or other closed means of conveyance, containing inspected and passed loose product shipped directly to a foreign country, shall be marked with an official export stamp, as shown in § 312.8 of this subchapter, bearing the number of the export certificate.

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<sup>1</sup> Attention is directed to the requirements of Part 325 of this subchapter, governing transportation, and to the requirements of § 318.8 of this subchapter that products prepared under that section for export be destroyed for food purposes before being sold or offered for sale for domestic use.



§ 322.2 Export certificates; instructions concerning issuance.

(a) Upon application of the exporter, the inspector in charge is authorized to issue official export certificates for shipments of inspected and passed product to any foreign country. Certificates should be issued at the time the products leave the official establishment; if not issued at that time they may be issued later only after identification and reinspection of the products.

(b) Official export certificates shall be issued with serial numbers and in triplicate form. Quadruplicate certificates may be issued for any exportation on request of the exporter. Each certificate shall show the names of the exporter and the consignee, the destination, the number and types of packages, the shipping marks, the kinds of products, and the weight of the products in accordance with § 317.2 of this subchapter.

(c) Only one certificate shall be issued for each consignment, except that for sufficient reasons new certificates in lieu of the original certificates may be issued. A certificate issued in lieu of another shall show in the left hand margin the notation "Issued in lieu of \* \* \*", and the number of the certificate which is superseded. The certificate that is superseded when another is issued in lieu thereof, shall if available, be surrendered to the inspector in charge and marked by him to show in the left hand margin the number of the certificate which supersedes it, as follows: "Superseded by No. \_\_\_\_\_".

(d) The original of the certificate shall be delivered to the shipper and may be furnished by him to the consignee for purposes of effecting the entry of product into the foreign country of destination.

\* (e) The duplicate of the certificate shall be delivered to the shipper  
\* and shall be delivered by the shipper to the agent of the railroad or other  
\* carrier which transports the consignment from the United States otherwise  
\* than by water, or to the chief officer of the vessel on which the export  
\* shipment is made, or to the vessel's agent and shall be used only by such  
\* carrier and only for the purpose of effecting the transportation of the  
\* consignment certified. The chief officer of the vessel or the vessel's  
\* agent, shipper or shipper's agent shall file such duplicate with the Customs  
\* officer within four (4) business days of the clearance of the vessel at the  
\* time of filing the complete manifest. In the interim period, the vessel will  
\* be cleared by Customs on the basis of a statement, under the shipper's or  
\* agent's letterhead, containing the number of boxes, the number of pounds, the  
\* product name and the USDA export certificate number that covers the shipment  
\* of the product. No clearance shall be given to a vessel carrying meat  
\* products unless either the duplicate of the certificate or the prescribed  
\* statement referencing the certificate has been presented to Customs.

\* (f) The triplicate of the certificate shall be retained in the circuit  
\* file.

(g) Under no circumstances shall the original or the triplicate of such certificate be used for the purpose prescribed by paragraph (e) of this section for the duplicate.

(h) Upon request, official export certificates may be issued by inspectors for export consignments of product of official establishments not under their supervision, provided the consignments are first identified as having been "U.S. inspected and passed" and are found to be neither adulterated nor misbranded, and marked as required by § 322.1.

### § 322.3 Transferring products for export.

When inspected and passed products for export are transferred from tank cars to other containers on vessels, such transfer shall be done in accordance with the provisions of Part 350 of Subchapter B of this chapter.

### § 322.4 Clearance of vessels and transportation without certificate prohibited; exceptions.

No clearance shall be given to any vessel having on board any product destined to any foreign country, and no person operating any vessel, and no railroad or other carrier, shall receive for transportation or transport from the United States to any foreign country, any products, unless and until an official export certificate covering the same has been issued and delivered as provided in this part, except in the case of inspected and passed ship stores and not more than 50 pounds of inspected and passed product for the exclusive personal use of the consignee and not for sale or distribution, and except for exempted product eligible for exportation under the provisions of the Act and the regulations in this subchapter and inedible product that is not capable of use as human food and is eligible for exportation under other provisions of said regulations.

### \* § 322.5 Uninspected tallow, stearin, oleo oil, etc., not to be exported unless certified as prescribed. \*

No tallow, stearin, oleo oil, or the rendered fat derived from the carcasses of livestock, that has not been inspected and passed, and so marked in compliance with the regulations in this subchapter shall be exported, unless the product has been denatured as required by § 314.5 or § 325.13 of this subchapter or identified and marked as prescribed by § 325.11 of this subchapter.

## PART 325-TRANSPORTATION

AUTHORITY: The provisions of this Part 325 issued under sec. 21, Federal Meat Inspection Act, as amended by the Wholesome Meat Act (21 U.S.C. Supp., sec. 601 et seq.), and Public Law 91-342; Talmadge-Aiken Act of Sept. 28, 1962, (7 U.S.C. 450); Act of July 24, 1919, (7 U.S.C. 394); subsection 21(b), Federal Water Pollution Control Act, as amended by Public Law 91-224 and by other laws.

### § 325.1 Transactions in commerce prohibited without official inspection legend or certificate; exceptions; and vehicle sanitation requirements.

(a) No person shall sell, transport, offer for sale or transportation, or receive for transportation, in commerce, any product which is capable of use as human food unless the product and its container, if any, bear the official inspection legend as required under Parts 316 and 317 of this subchapter or such product is exempted from the requirement of inspection under Part 303 of this subchapter.

(b)(1) No carrier shall transport or receive for transportation in commerce (including transportation in the course of importation) and no person shall offer for transportation any carcass, part thereof, meat or meat food product until a certificate, if required for such transportation by this Part, is made and furnished to the carrier in one of the forms prescribed in this Part.

(2) Product offered for importation into the United States may be transported and offered and received for transportation if such product is conveyed, prior to inspection, to an authorized place of inspection, as provided in § 327.6 of this Part, in railroad cars or any other means of conveyance, or in packages sealed with special official import meat seals of the Department or with customs or consular seals or otherwise identified as provided in Part 327 of this subchapter.

(c) No person, engaged in the business of buying, selling, freezing, storing, or transporting, in or for commerce, meat or meat food products capable of use as human food, or importing such articles, shall transport, offer for transportation, or receive for transportation in commerce or in any State designated under § 331.2 of this subchapter, any such meat or meat food product which is capable of use as human food and is not wrapped, packaged, or otherwise enclosed to prevent adulteration by airborne contaminants, unless the railroad car, truck or other means of conveyance in which the product is contained or transported is completely enclosed with tight fitting doors or other covers for all openings. In all cases, the means of conveyance shall be reasonably free of foreign matter (such as dust, dirt, rust, or other articles or residues), and free of chemical residues, so that product placed therein will not become adulterated. Any cleaning compound, lye, soda solution, or other chemical used in cleaning the means of conveyance must be thoroughly removed from the means of conveyance prior to its use. Such means of conveyance onto which product is loaded, being loaded, or intended to be loaded, shall be subject to inspection by an inspector at any official establishment. The decision whether or not to inspect a means of conveyance in a specific case, and the type and extent of such inspection shall be at the Program's discretion and shall be adequate to determine if product in such conveyance is, or when moved could become, adulterated. Circumstances of transport that can be reasonably anticipated shall be considered in making said determination. These include, but are not limited to, weather conditions, duration and distance of trip, nature of product covering, and effect of restowage at stops en route. Any means of conveyance found upon such inspection to be in such condition that product placed therein could become adulterated shall not be used until such condition which could cause adulteration is corrected. Product placed in any means of conveyance that is found by the inspector to be in such condition that the product may have become adulterated shall be removed from the means of conveyance and handled in accordance with § 318.2(d) of this subchapter.



§ 325.2 Parcel post and ferries deemed carriers.

(a) For the purposes of this subchapter, the United States parcel post shall be deemed a carrier, and the provisions of this subchapter relating to transportation by carrier shall apply, so far as they may be applicable, to transportation by parcel post.

(b) For the purposes of this subchapter, the operator of every ferry shall be deemed a carrier, and the provisions of this subchapter relating to transportation by carrier shall apply to transportation by ferry of any product loaded on a truck or other vehicle, or otherwise moved by such ferry.

§ 325.3 Product transported within the United States as part of export movement.

When any shipment of any product is offered to any carrier for transportation within the United States as a part of an export movement, the same certificate shall be required as if the shipment were destined to a point within the United States.

\* § 325.4 (Reserved) \*

§ 325.5 Unmarked inspected product transported under official seal between official establishments for further preparation; certificate.

(a) Any product which has been inspected and passed may be transported from one official establishment to another for further processing without each article being marked with the official inspection legend, if it is so transported in a railroad car, motor truck, or other means of conveyance which is sealed by a Program employee with an official seal of the Department prescribed in § 312.5(a) of this subchapter. Unless 25 percent or more of the contents of each car or other means of conveyance consists of product not marked with the inspection legend, transportation will not be permitted under this paragraph.

(b) When articles are offered for transportation under paragraph (a) of this section, the initial carrier shall require, and the shipper shall make in duplicate and deliver to the carrier, one copy of a certificate in the following form:<sup>1</sup>

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<sup>1</sup> For convenience in filing, it is requested that these certificates be made on paper 5 1/2 x 8 inches in size.



Date....., 19..

Name of carrier.....  
Establishment number of consignor.....  
Point of shipment.....  
Establishment number of consignee.....  
Destination.....  
Car number and initials.....  
License number of other means of conveyance.....

I hereby certify that the following described product has been U.S. inspected and passed by the U.S. Department of Agriculture; and that it is not marked "U.S. inspected and passed," but has been placed in the means of conveyance specified above under the supervision of an employee of the Meat and Poultry Inspection Program of said Department, and the means of conveyance has been sealed by him with official U.S. Government seals Nos. .... and .....

Kind of product	Amount and weight
.....	.....
.....	.....
.....	.....
..... (Signature of shipper)	
..... (Address of shipper)	

(c) The signature of the shipper or his agent shall be written in full. This certificate may be stamped upon or incorporated in any form ordinarily used in the transportation of product. Certificates in this form or copies thereof need not be forwarded to any official or office of the Department. The original of the certificate required by this section shall be retained by the carrier and a copy shall be retained by the shipper in accordance with Part 320 of this subchapter. If the shipper is also the carrier, he shall nevertheless execute and retain the certificate in accordance with Part 320 of this subchapter.

§ 325.6 Shipment of paunches between official establishments under official seal; certificate.

Cattle and sheep paunches which have been made clean and from which the mucous membrane has not been removed may be transported from one official establishment to another official establishment for further processing, only under an official seal of the Department as prescribed in § 312.5(a) of this subchapter. When paunches are offered for transportation under this paragraph, the initial carrier shall require, and the shipper shall make in duplicate and deliver to the carrier, one copy of a certificate in duplicate in the form set out in § 325.5(b), appropriately modified. Certificates in this form or copies thereof need not be forwarded to any official or office of the Department, but the original of the certificate shall be retained by the carrier and a copy shall be retained by the shipper in accordance with Part 320 of this subchapter.

(§ 325.6 continued)

If the shipper is also the carrier, he shall nevertheless execute and retain the certificate in accordance with Part 320 of this subchapter.

§ 325.7 Shipment of products requiring special supervision between official establishments under official seal; certificate.

(a) Products passed for cooking, pork that has been refrigerated to destroy trichinae, and beef that is to be refrigerated to destroy cysticerci, may be shipped loose from one official establishment to any other official establishment, for further handling in accordance with Part 318 of this subchapter, in railroad cars, trucks, or other means of conveyance sealed with the official seal of the Department as prescribed in § 325.16: Provided, That in the case of railroad cars, the receiving establishment has railroad facilities for unloading the products directly into the establishment.

(b) When such restricted product is shipped from one official establishment to another official establishment in the same railroad car or other means of conveyance with other product, such restricted product shall be packed in individual closed containers as hereinafter provided. Containers shall be sealed by firmly applying a pressure sensitive tape around each container in two directions and stamping the intersection of the tape with the marking device described in § 312.2(a) of this subchapter for use on burlap, muslin, etc. (2 1/2-inch rubber brand). Such tape must possess the adhesive property to actually remove a portion of the container surface when the tape is removed. Alternatively, an inelastic, nonmetallic strap which will retain a legible imprint of the marking device (2 1/2-inch rubber brand) may be used. The imprint of the marking device shall be placed partially on the strap and partially on the container. Such restricted product shall be marked "U.S. passed for cooking" or "pork product ---- °F.----days refrigeration" or "beef passed for refrigeration," as the case may be. In addition, a "U.S. retained" tag shall be securely affixed to each container of product passed for cooking and of beef passed for refrigeration. The means of conveyance shall not be sealed unless at least 25 percent of the other product in the vehicle is unmarked. For each consignment there shall be promptly issued and forwarded by the inspector to the inspector in charge at destination, a report on the form entitled "Notice of Unmarked Meats Shipped in Sealed Cars," appropriately modified to show the character of the containers, and that the contents are restricted. A duplicate copy shall be retained in the program files.

(c) When products are offered for transportation under this section, the initial carrier shall require and the shipper shall make in duplicate and deliver to the carrier one copy of a certificate in the form set out in § 325.5(b). Certificates in this form or copies thereof need not be forwarded to any official or office of the Department, but the original of the certificate shall be retained by the carrier and a copy shall be retained by the shipper in accordance with Part 320 of this subchapter. If the shipper is also the carrier, he shall nevertheless execute and retain the certificate in accordance with Part 320 of this subchapter.

\* § 325.8 Transportation and other transactions concerning certain undenatured \*  
\* lungs or lung lobes from official establishments or in commerce; pro- \*  
\* visions and restrictions. \*

\* (a) Lungs or lung lobes, other than those condemned under § 310.16(b) \*  
\* of this subchapter, that are prepared at any official establishment, may be \*

(§ 325.8(a) continued)

\* sold, transported, offered for sale or transportation, or received for trans- \*  
\* portation from the establishment, in commerce or otherwise, without denaturing \*  
\* as prescribed in § 314.1 or § 314.3 of this subchapter: Provided: \*

\* (1) The lungs or lung lobes are sold, transported, or offered for sale \*  
\* or transportation to, or received for transportation by: An animal food \*  
\* manufacturer for use in manufacturing animal food; a zoo, mink farm, or other \*  
\* establishment for use as animal food without further processing; a warehouse \*  
\* in the United States for storage and subsequent movement to such a manufac- \*  
\* turer or establishment in the United States, or from one warehouse to \*  
\* another for the account of and subsequent movement to such a manufacturer or \*  
\* establishment, or for export, for nonhuman food purposes. \*

\* (2) The boxes or other containers used for shipping the undenatured \*  
\* lungs or lung lobes are closed with nylon filament tape, metallic or non- \*  
\* metallic straps, round wire, or other similar materials that securely effect \*  
\* closure of such containers, and the containers are permanently identified in \*  
\* at least 2-inch (5 cm) high lettering with the statement "(Species) Lungs - \*  
\* Not Intended for Human Food." In lieu of securely closing the immediate con- \*  
\* tainer with any of the above materials, a 1-inch (2.5 cm) wide bright orange \*  
\* band, imprinted around the length and width of the container may be used. \*

\* (3) The name and place of business of the packer or distributor shall \*  
\* be shown on the immediate container of the product. In addition, the country \*  
\* of origin shall be shown on the immediate container of imported lungs or \*  
\* lung lobes. \*

\* (b) Lungs or lung lobes, other than those condemned under a State law \*  
\* or regulation at least equal to § 310.16(b) of this subchapter, that are pre- \*  
\* pared at any State inspected establishment may be sold, transported, offered \*  
\* for sale or transportation or received for transportation from that establish- \*  
\* ment, in commerce, without denaturing as prescribed under section 201 of the \*  
\* Act, provided the State law or regulations permit such disposition and pro- \*  
\* vided there is compliance with the provisions of paragraph (a) of this section. \*

\* (c) Foreign establishments shall be eligible to export lungs or lung \*  
\* lobes, other than those condemned for reasons set forth in § 310.16(b) of this \*  
\* subchapter, to the United States from such foreign country under this section, \*  
\* only if such establishments are certified and approved for export of products \*  
\* to the United States under Part 327 of this subchapter, and such product \*  
\* complies with the applicable regulations for preventing the introduction into \*  
\* the United States of diseases (9 CFR 94), in addition to the requirements of \*  
\* paragraph (a) of this section. \*

\* (d) All such lungs or lung lobes, if intended for animal food, are \*  
\* subject to the Federal Food, Drug, and Cosmetic Act. \*

§ 325.9 [Reserved]

\* NOTE! Due to condensed material for § 325.8, pages 165 and 166 were no \*  
\* longer needed; therefore, page 167 follows this page. \*



§ 325.10 Handling of products which may have become adulterated or misbranded; authorization and other requirements.

(a) When it is claimed that any inspected and passed product, marked with an inspection legend, has become adulterated or misbranded after it has been transported from an official establishment, such product may be transported in commerce to an official establishment after oral permission is obtained from the area supervisor of the area in which that official establishment is located. The transportation of the product may be to the official establishment from which it had been transported or to another official establishment designated by the person desiring to handle the product. The transportation shall be authorized only for the purpose of officially determining if the product has become adulterated or misbranded and making the appropriate disposition. The area supervisor shall make a record of the authorization and such other information which will effectively identify the shipment and shall provide a copy of the record to the inspector at the establishment receiving the product. The shipper shall be furnished a copy of the authorization record upon request.

(b) Upon the arrival of the shipment at the official establishment, a careful inspection shall be made of the product by a Program inspector, and if it is found that the article is not adulterated, the same may be received into the establishment; but if the article is found to be adulterated, it shall at once be stamped "U.S. inspected and condemned" and disposed of in accordance with Part 314 of this subchapter, and if it is found to be misbranded, it shall be handled in accordance with § 318.2(d) of this subchapter: Provided, that when a product is found to be affected with one of the correctable conditions specified in § 318.2(d) of this subchapter, in respect to which rehandling is permitted, it may be transported from the official establishment to another official establishment for such rehandling as is necessary to assure that the product is not adulterated or misbranded when finally released. The transportation of such a product from an official establishment shall be done in a manner prescribed in each specific case by the Administrator.

§ 325.11 Inedible articles: denaturing and other means of identification; exceptions.

(a) Except as provided in § 325.8 and § 325.10, no carcass, part of a carcass, rendered grease, tallow, or other fat derived from the carcasses of livestock, or other meat food product, that has not been inspected and passed at an official establishment under the provisions of this subchapter and is not exempted from such inspection, and no carcass, part of a carcass, fat or other meat food product that is adulterated or misbranded, shall be offered for transportation in commerce by any person unless it is handled in accordance with paragraph (b), (c), (d), or (e), of this section or is denatured or otherwise identified as prescribed in § 325.13, § 314.3, § 314.9, § 314.10, or § 314.11 of this subchapter.



(§ 325.11 continued)

(b) Inedible rendered animal fats from official or other establishments in the the United States having the physical characteristics of a meat food product fit for human food may be transported in commerce without denaturing, if the following conditions are met:

(1) Such inedible rendered fat shall not be bought, sold, transported, or offered for sale or offered for transportation in commerce, or imported, except by rendering companies, dealers, brokers, or others who obtain a numbered permit for such activities from the Regional Director.

(2) Such inedible rendered animal fat may be so distributed only if consigned to a domestic manufacturer of technical articles other than for human food or to an export terminal for exportation or storage for exportation as an inedible article, and provided, in the case of such fat consigned to a domestic manufacturer, the product is for use solely by the consignee for manufacturing purposes of nonhuman food articles and may not be further sold or shipped without first receiving approval of the Regional Director: And provided further, that such fat intended for export and stored at a terminal point prior to export will be subject to review by Program employees to assure that it is exported as inedible.

(3) When transported in commerce, or imported, such inedible rendered fat shall be marked conspicuously with the words "technical animal fat not intended for human food" on the ends of the shipping containers, in letters not less than 2 inches high; in the case of shipping containers such as drums, tierces, barrels, and half barrels, and not less than 4 inches high in the case of tank cars and trucks. All shipping containers shall have both ends painted with a durable paint, if necessary, to provide a contrasting background for the required marking.

(4) Such inedible rendered fat shall be transported only in sealed shipping containers bearing unofficial seals applied by the shipper, which shall include the identification number assigned by said Director for the permit holder. The number shall appear on the bill of lading or other transportation documents for the shipment. The consignees in the United States must retain the seals in their records as prescribed in Part 320 of this subchapter.

(5) Any diversion or effort to divert inedible rendered fat contrary to the provisions of this paragraph (b) or other violation of the provisions of this section may result in the revocation of the permit for shipment of technical animal fat at the discretion of the Administrator.

(c) Inedible rendered animal fat derived from condemned or other inedible materials at official or other establishments in the United States may be transported in commerce if mixed with low grade offal or other materials which render the fat readily distinguishable from an article of human food, and if the outside container bears the word "inedible."

(d) (1) Except as provided in paragraphs (d)(2), (3), and (4) of this section, or in §§ 314.10 and 314.11 of this subchapter, no animal food prepared, in whole or in part, from materials derived from the carcasses of livestock in an official establishment or elsewhere, shall be bought, sold, transported, offered for sale or transportation, or received for transportation, in commerce, or imported, unless:

- (i) It is properly identified as animal food;
- (ii) It is not represented as being a human food; and
- (iii) It has been denatured as prescribed in § 325.13(a)92) so as to be readily distinguishable from an article of human food.

(2) Notwithstanding the provisions of paragraph (d)(1) of this section, an animal food that consists of less than 5 percent of parts or products of the carcasses of livestock and that is not represented by labeling or appearance or otherwise as being a human food or as a product of the meat food industry need not be denatured in accordance with § 325.13(a)(2).

(3) Notwithstanding the provisions of paragraph (d)(1) of this section, animal food packed in hermetically sealed, retort processed, conventional retail-size containers, and retail-size packages of semi-moist animal food need not be denatured in accordance with § 325.13(a)(2) if the name of the article clearly conveys the article's intended use for animal food and appears on the label in a conspicuous manner.

(i) Except as provided in subdivision (ii) of paragraph (d)(3), the name of the article must be stated on the label as "Animal Food," "Pet Food," or "(name of species) Food" (e.g., "Dog Food" or "Cat Food"). To be considered conspicuous, the name of the article, wherever it appears on the label, must be in letters at least twice as high, wide, and thick as the letters indicating the presence in the article of any ingredients derived from the carcasses of livestock.

(ii) Notwithstanding the provisions of subdivision (i) of this paragraph (d)(3), the article's name may be stated on the label to show that it is or contains livestock-source material and that the article is for animals; e.g., "Horsemeat for Pets" or "Beef Stew for Dogs": Provided, that the entire name of the article is stated, wherever it appears on the label, as an individual, contiguous unit, whether stated on a single line or more than one line, and the letters denoting the article's intended use for animal food are at least as high, wide, and thick as the letters indicating the presence of material derived from any livestock carcass. However, when the label bears on its principal display panel a vignette which pictures, in clearly recognizable form and size, one or more animals of the species for which the article's name indicates the article is intended, the letters used to state the article's intended use shall be at least one-half as high, wide, and thick as the letters used in the article's name or other letters indicating the presence of material derived from any livestock carcass, but shall not be less than 1/8 inches high. The letters used to state the article's intended use may be separated from the article's name by the vignette.

(iii) Letters used to denote the intended use of the article must contrast as markedly with their background as the letters indicating the presence in the article of livestock carcass-source material contrast with their background.

(4) The requirements of this part do not apply to livestock or poultry feeds manufactured from processed livestock byproducts (such as meat meal tankage, meat and bone meal, blood meal, and feed grade animal fat), or to processed dry animal food.

(e) Except for inedible rendered animal fats and lungs or lung lobes, inedible products (including condemned products only if condemned for causes specified in § 314.11 of this subchapter) which were prepared at any official establishment, or at any State inspected establishment in any State not listed

in § 331.2 of this subchapter, and which have the physical characteristics of a product fit for human food, may be transported from an official establishment or in commerce, without denaturing as required by this subchapter, if the following conditions are met:

(1) The shipper must have obtained a numbered permit for such activity from the appropriate Regional Director, as identified in § 301.2 of this subchapter. Such permit may be obtained upon written application to the appropriate Regional Director and his determination that the proposed transportation would be authorized under this paragraph (e). The application shall state the name and address of the applicant, a description of the type of his business operations, and the purpose of making such application.

(2) Such inedible products may be transported under this paragraph (e) only if consigned to a manufacturer in the United States of articles other than for human food and if the product is for use solely by the consignee for manufacturing articles not for human food. Such products may not be transported in commerce to any consignee other than the one to which they were originally shipped unless prior notice of the diversion is given to the appropriate Regional Director and a record identifying the new consignee is maintained by the shipper as required by § 320.1 of this subchapter.

(3) When transported from an official establishment or in commerce under this paragraph (e), the outside container of such inedible products shall be marked conspicuously with the words "Inedible-Not Intended for Human Food" in letters not less than 2 inches high, in the case of containers such as cartons, drums, tierces, barrels, and half barrels, and not less than 4 inches high in the case of tank cars and trucks used to transport such products not in other containers.

(4) Such inedible products shall be transported from an official establishment or in commerce under this paragraph (e) only in railroad cars, trucks, or containers which bear unofficial seals applied by the shipper, which shall include the identification number assigned to the permit holder and an individual seal serial number assigned by the shipper; and the product so transported shall be accompanied by an invoice or bill of lading specifying the permit holder's identification number. The consignee in the United States must retain a record of the identification and serial numbers shown on the seals in his records as prescribed in Part 320 of this subchapter.

(5) Any diversion, or effort to divert, undenatured, inedible product contrary to the provisions of this paragraph (e) or other violation of the provisions of this section may result in the revocation of the permit for shipment of inedible products under this paragraph (e), at the discretion of the Administrator.

§ 325.12 (Reserved)

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(a) Carcasses, parts thereof, meat and meat food products (other than rendered animal fats) that have been treated in accordance with the provisions of this paragraph shall be considered denatured for the purposes of the regulations in this part, except as otherwise provided in Part 314 of this subchapter for articles condemned at official establishments.

(1) The following agents are prescribed for denaturing carcasses, parts thereof, meat or meat food products which are affected with any condition that would result in their condemnation and disposal under Part 314 of this subchapter if they were at an official establishment: Crude carbolic acid; cresylic disinfectant; a formula consisting of 1 part FD&C green No. 3 coloring, 40 parts water, 40 parts liquid detergent, and 40 parts oil of citronella, or other proprietary substance approved by the Administrator in specific cases.

(2) Except as provided in subparagraphs (3), (4), and (5) of this paragraph, the following agents are prescribed for denaturing other carcasses, parts thereof, meat and meat food products, for which denaturing is required by this part; FD&C green No. 3 coloring; FD&C blue No. 1 coloring; FD&C blue No. 2 coloring; finely powdered charcoal; or other proprietary substance approved by the Administrator in specific cases.

(3) Tripe may be denatured by dipping it in a 6 percent solution of tannic acid for 1 minute followed by immersion in a water bath, then immersing it for 1 minute in a solution of 0.022 percent FD&C yellow No. 5 coloring;

(4) Meat may be denatured by dipping it in a solution of 0.0625 percent tannic acid, followed by immersion in a water bath, then dipping it in a solution of 0.0625 percent ferric acid; and

(5) When meat, meat byproducts, or meat food products are in ground form, 4 percent by weight of coarsely ground hard bone, which shall be in pieces no smaller than the opening size specified for No. 5 mesh in the standards issued by the U.S. Bureau of Standards or 6 percent by weight of coarsely ground hard bone, which shall be in pieces no smaller than the opening size specified for No. 8 mesh in said Standards, uniformly incorporated with the product may be used in lieu of the agents prescribed in subparagraph (2) of this paragraph.

(6) Before the denaturing agents are applied to articles in pieces more than 4 inches in diameter, the pieces shall be freely slashed or sectioned. (If the articles are in pieces not more than 4 inches in diameter, slashing or sectioning will not be necessary.) The application of any of the denaturing agents listed in subparagraph (1) or (2) of this paragraph to the outer surface of molds or blocks of boneless meat, meat byproducts, or meat food products shall not be adequate. The denaturing agent must be mixed intimately with all of the material to be denatured, and must be applied in such quantity and

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<sup>1</sup> Information as to approval of any proprietary denaturing substance may be obtained from the Technical Services, Meat and Poultry Inspection,

\* Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, D.C. 20250. \*

(§ 325.13(a)(6) continued)

manner that it cannot easily and readily be removed by washing or soaking. A sufficient amount of the appropriate agent shall be used to give the material a distinctive color, odor, or taste so that such material cannot be confused with an article of food.

(7) Carcasses (other than viscera), parts thereof, cuts of meat, and unground pieces of meat darkened by charcoal or other black dyes shall be deemed to be denatured pursuant to this section only if they contain at least that degree of darkness depicted by diagram 1 of the Meat Denaturing Guide (MP Form 91).1/

(b) Inedible rendered animal fats shall be denatured by thoroughly mixing therein denaturing oil, No. 2 fuel oil, brucine dissolved in a mixture of alcohol and pine oil or oil of rosemary, finely powdered charcoal, or any proprietary denaturing agency approved for the purpose by the Administrator in specific cases. The charcoal shall be used in no less quantity than 100 parts per million and shall be of such character that it will remain suspended indefinitely in the liquid fat. Sufficient of the chosen identifying agents shall be used to give the rendered fat so distinctive a color, odor, or taste that it cannot be confused with an article of human food.

§ 325.14 Certificates, retention by carrier.

All original certificates delivered to a carrier in accordance with this part shall be filed separate and apart from all its other papers and records or identified in such manner as to be readily checked by Department employees. Every certificate required to be maintained under this part shall be retained for a period of 2 years after December 31 of the year in which the transaction has occurred.

§ 325.15 Evidence of proper certification required on waybills; transfer bills, etc., for shipment by connecting carrier; forms of statement.

(a) All waybills, transfer bills, running slips, conductor's cards, or other papers accompanying a shipment, in the course of importation or otherwise in commerce, of any product shall have embodied therein, stamped thereon, or attached thereto a signed statement which shall be evidence to connecting carriers that the proper shipper's certificate, as required by

- \* § 325.5, § 325.6, or § 325.7, is on file with the initial carrier. No \*
- \* connecting carrier shall receive for transportation or transport in the course \*
- \* of importation or otherwise in commerce any product unless the waybill, transfer \*
- \* bill, running slip, conductor's card, or other papers accompanying the same \*
- \* includes the signed statement in the following form: \*

.....

(Name of transportation company)

U.S. inspected and passed, as evidenced by shipper's certificate on file with initial carrier.

- \* 1/ Copies of MP Form 91 may be obtained, without charge, by writing to the \*
- \* Administrative Operations Branch, Food Safety and Inspection Service, U.S. \*
- \* Department of Agriculture, 123 East Grant Street, Minneapolis, Minnesota \*
- \* 55403. Diagrams 2 and 3 of the Meat Denaturing Guide have been approved \*
- \* for incorporation by reference by the Director, Office of the Federal \*
- \* Register and is on file at the Federal Register Library.

\* \* \*

(b) Signatures of agents to statements required under this section shall be written in full.

\* \* \*

325.16 Official seals; forms, use, and breaking.

(a) The official seals required by this part shall be those prescribed in § 312.5(a) of this subchapter.

(b) Except as provided in § 325.18(b), official seal affixed under this part shall be affixed or broken only by Program employees, and no person other than a Program employee shall affix, detach, break, change, or tamper with any such seal in any way whatever. Commission of any such acts contrary to this regulation is a criminal offense.

§ 325.17 Loading or unloading products in sealed railroad cars, trucks, etc., en route prohibited; exception.

Unloading any product from an officially sealed railroad car, truck, or other means of conveyance containing any unmarked product or loading any product or any other commodity in the means of conveyance while en route from one official establishment to another official establishment is not permitted, except that product transported under § 325.5 from one official establishment to another for further processing may be unloaded and stored in transit at any approved warehouse which is operated under the identification service provided under the regulations in Part 350 of Subchapter B of this chapter and which has railroad facilities or a receiving dock for unloading the product directly into such warehouse: Provided, That the product is stored in rooms which are of such size and type as will not result in adulteration or misbranding of the product: And provided further, That the product is transported to and from such warehouse, and under official seal as provided in § 325.5 and stored in such rooms at such warehouse.

§ 325.18 Diverting of shipments, breaking of seals, and reloading by carrier in emergency; reporting to Regional Director.

(a) Shipments of inspected and passed product that bear the inspection legend may be diverted from the original destination without a reinspection of the articles, provided the waybills, transfer bills, running slips, conductor's

(§ 325.18(a) continued)

card, or other papers accompanying the shipments are marked, stamped, or have attached thereto signed statements in accordance with § 325.15.

(b) In case of wreck or similar extraordinary emergency, the Department seals on a railroad car or other means of conveyance containing any inspected and passed product may be broken by the carrier, and if necessary, the articles may be reloaded into another means of conveyance, or the shipment may be diverted from the original destination, without another shipper's certificate; but in all such cases the carrier shall immediately report the facts by  
\* telephone or telegraph to the Regional Director in the area in which the \*  
\* emergency occurs. Such report shall include the following information: \*

- (1) Nature of the emergency.
- (2) Place where seals were broken.
- (3) Original points of shipment and destination.
- (4) Number and initial of the original car or truck.
- (5) Number and initials of the car or truck into which the articles are reloaded.
- (6) New destination of the shipment.
- (7) Kind and amount of articles.

§ 325.19 Provisions inapplicable to specimens for laboratory examination, etc., or to naturally inedible articles.

The provisions of this Part do not apply:

(a) To specimens of product sent to or by the Department of Agriculture or divisions thereof in Washington, D.C., or elsewhere, for laboratory examination, exhibition purposes, or other official use;

(b) To material released for educational, research, and other nonfood purposes, as prescribed in § 314.9 of this subchapter;

(c) To glands and organs for use in preparing pharmaceutical, organotherapeutic, or technical products and not used for human food, as described in § 318.1(g) of this subchapter;

(d) To material or specimens of product for laboratory examination, research, or other nonhuman food purposes, when authorized by the Administrator, and under conditions prescribed by him in specific cases; and

(e) To articles that are naturally inedible by humans, such as hoofs, horns, and hides in their natural state.

§ 325.20 Transportation and other transactions concerning dead, dying, disabled, or diseased livestock, and parts of carcasses of livestock that died otherwise than by slaughter.

No person engaged in the business of buying, selling, or transporting in commerce, or importing any dead, dying, disabled, or diseased animals or parts of the carcasses of any animals that died otherwise than by slaughter shall:

(a) Buy, sell, transport, or offer for sale or transportation, in commerce, or import any dead livestock if its hide or skin has been removed;



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(b) Sell, transport, offer for sale or transportation, or receive for transportation, in commerce, any dead, dying, disabled, or diseased livestock, or parts of the carcasses of any livestock that died otherwise than by slaughter, unless such livestock and parts are consigned and delivered, without avoidable delay, to establishments of animal food manufacturers, renderers, or collection stations that are registered as required by Part 320 of this subchapter, or to official establishments that operate under Federal inspection, or to establishments that operate under a State or Territorial inspection system approved by the Secretary as one that imposes requirements at least equal to the Federal requirements for purposes of paragraph 301(c) of the Act;<sup>1</sup>

(c) Buy in commerce or import any dead, dying, disabled, or diseased livestock or parts of the carcasses of any livestock that died otherwise than by slaughter, unless he is an animal food manufacturer or renderer and is registered as required by Part 320 of this subchapter, or is the operator of an establishment inspected as required by paragraph (b) of this section and such livestock or parts of carcasses are to be delivered to establishments eligible to receive them under paragraph (b) of this section;

(d) Unload en route to any establishment eligible to receive them under paragraph (b) of this section, any dead, dying, disabled, or diseased livestock or parts of the carcasses of any livestock that died otherwise than by slaughter, which are transported in commerce or imported by any such person: Provided, That any such dead, dying, disabled, or diseased livestock, or parts of carcasses may be unloaded from a means of conveyance en route where necessary in case of a wreck or otherwise extraordinary emergency, and may be reloaded into another means of conveyance; but in all such cases, the carrier shall immediately report the facts by telegraph or telephone to the Compliance Staff, Meat and Poultry Inspection Field Operations, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, D.C. 20250.

(e) Load into any means of conveyance containing any dead, dying, disabled, or diseased livestock, or parts of the carcasses of any livestock that died otherwise than by slaughter, while in the course of importation or other transportation in commerce any livestock or parts of carcasses not within the foregoing description or any other products or other commodities.

§ 325.21 Means of conveyance in which dead, dying, disabled, or diseased livestock and products thereof shall be transported.

All vehicles and other means of conveyance used by persons subject to § 325.20 for transporting in commerce or importing, any dead, dying, disabled, and diseased livestock or parts of carcasses of livestock that died otherwise

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<sup>1</sup> A list of such registrants, States, and amendments thereof, will be published in the Federal Register, and information concerning the registration status of particular animal food manufacturers, renderers, or collection stations, or the status of particular States or Territories may also be obtained from the Director, Administrative Services Division, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, D.C. 20250.

than by slaughter shall be leak-proof, and so constructed and equipped as to permit thorough cleaning and sanitizing. The means of conveyance so used in conveying such livestock, or parts thereof, shall be cleaned and disinfected prior to use in the transportation of any product intended for use as human food. The cleaning procedure shall include the complete removal from the means of conveyance of any fluid, parts, or product of such dead, dying, disabled, or diseased livestock and the thorough application of a disinfectant to the interior surfaces of the cargo space. Substances permitted for such use are:

(a) "Liquefied phenol" (U.S.P. strength 87 percent phenol) in the proportion of at least 6 fluid ounces to 1 gallon of water.

(b) "Cresylic disinfectant" in the proportion of not less than 4 fluid ounces to 1 gallon of water; and such other disinfectants as are approved by the Administrator in specific cases. The use of "cresylic disinfectant" is permitted subject to the conditions prescribed in § 71.10(b) of this title.

#### Part 327-IMPORTED PRODUCTS

AUTHORITY: 34 Stat. 1260, 79 Stat. 903, as amended, 81 Stat. 584, 84 Stat. 91, 438; 21 U.S.C. 71 et seq.

#### §327.1 Definitions; Application of provisions.

(a) When used in this Part, the following terms shall be construed to mean:

(1) Import (Imported). To bring within the territorial limits of the United States whether that arrival is accomplished by land, air, or water.

(2) For product from eligible countries other than Canada:

(i) Offer(ed) for entry. The point at which the importer presents the imported product to the Program for reinspection.

(ii) Entry (entered). The point at which imported product offered for entry receives reinspection and is marked with the official mark of inspection in accordance with §327.26 of this subchapter.

(3) For product from Canada:

(i) Offer(ed) for entry from establishments participating in the "streamlined" inspection procedures. The point at which an official of the Canadian meat inspection system contacts the Import Field Office for an inspection assignment.

(ii) Offer(ed) for entry from nonparticipating establishments. The point at which the importer presents the imported product to the Program for reinspection.

(iii) Entry (entered) for product not subject to reinspection. When the containers or the products themselves if not in containers are marked with the Canadian export stamp and upon the filing of Customs Form 7533 at the port of entry or at the nearest customhouse in accordance with 19 CFR Part 123.

(iv) Entry (entered) for product subject to reinspection. When the containers or the products themselves if not in containers are marked with the Canadian export stamp and the foreign inspection certificate accompanying the product is stamped as "Inspected and Passed" by the import inspector.



\*

(b) The provisions of this part shall apply to products derived from cattle, sheep, swine, goats, horses, mules, and other equines, if capable of use as human food. Compliance with the conditions for importation of products under this part does not excuse the need for compliance with applicable requirements under other laws, including the provisions in Parts 94, 95, and 96 of Chapter I of this Title.

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§ 327.2 Eligibility of foreign countries for importation of products into the United States.

(a) (1) Whenever it shall be determined by the Administrator that the system of meat inspection maintained by any foreign country, with respect to establishments preparing products in such country for export to the United States, insures compliance of such establishments and their products with requirements at least equal to all the inspection, building construction standards, and all other provisions of the Act and the regulations in this subchapter which are applied to official establishments in the United States, and their products, and that reliance can be placed upon certificates required under this part from authorities of such foreign country, notice of that fact will be given by including the name of such foreign country in paragraph (b) of this section. Thereafter, products prepared in such establishments which are certified and approved in accordance with subparagraph (3) of this paragraph, shall be eligible so far as this subchapter is concerned for importation into the United States from such foreign country after applicable requirements of this subchapter have been met.

(2) The determination of acceptability of a foreign meat inspection system for purposes of this section shall be based on an evaluation of the foreign program in accordance with the following requirements and procedures:

(i) The system shall have a program organized and administered by the national government of the foreign country. The system as implemented must provide standards at least equal to those of the Federal system of meat inspection in the United States with respect to:

(a) Organizational structure and staffing, so as to insure uniform enforcement of the requisite laws and regulations in all establishments throughout the system at which products are prepared for export to the United States;

(b) Ultimate control and supervision by the national government over the official activities of all employees or licensees of the system;

(c) The assignment of competent, qualified inspectors;

(d) Authority and responsibility of national inspection officials to enforce the requisite laws and regulations governing meat inspection and to certify or refuse to certify products intended for export;

(e) Adequate administrative and technical support;

(f) The inspection, sanitation, quality, species verification, and residue standards applied to products produced in the United States.

(g) Other requirements of adequate inspection service as required by the regulations in this subchapter.



(ii) The legal authority for the system and the regulations thereunder shall impose requirements at least equal to those governing the system of meat inspection organized and maintained in the United States with respect to:

(a) Ante-mortem inspection of animals for slaughter, and inspection of methods of slaughtering and handling in connection with slaughtering which shall be performed by veterinarians or by other employees or licensees of the system under the direct supervision of the veterinarians;

(b) Post-mortem inspection of carcasses and parts thereof at time of slaughter, performed by veterinarians or other employees or licensees of the system under the direct supervision of veterinarians;

(c) Official controls by the national government over establishment construction, facilities, and equipment;

(d) Direct and continuous official supervision of slaughtering and preparation of product, by the assignment of inspectors to establishments certified under subparagraph (3) of this paragraph, to assure that adulterated or misbranded product is not prepared for export to the United States;

(e) Complete separation of establishments certified under subparagraph (3) of this paragraph from establishments not certified and the maintenance of a single standard of inspection and sanitation throughout all certified establishments;

(f) Requirements for sanitation at certified establishments and for sanitary handling of product;

(g) Official controls over condemned material until destroyed or removed and thereafter excluded from the establishment;

(h) Other matters for which requirements are contained in the Act or regulations in this subchapter.

(iii) Countries desiring to establish eligibility for importation of product into the United States may request a determination of eligibility by presenting copies of the laws and regulations on which the foreign meat inspection system is based and such other information as the Administrator may require with respect to matters enumerated in subdivisions (i) and (ii) of this subparagraph. Determination of eligibility is based on a study of the documents and other information presented and an initial review of the system in operation by a representative of the Department using the criteria listed in subdivisions (i) and (ii) of this subparagraph. Maintenance of eligibility of a country for importation of products into the United States depends on the results of periodic reviews of the foreign meat inspection system in operation by a representative of the Department, and the timely submission of such documents and other information related to the conduct of the foreign inspection system, including information required by paragraph (e) of section 20 of the Act, as the Administrator may find pertinent to and necessary for the determinations required by this section of the regulations.

(iv) The foreign inspection system must maintain a program to assure that the requirements referred to in this section, at least "equal to" those of the Federal system of meat inspection in the United States, are being met. The program as implemented must provide for the following:

(a) Periodic supervisory visits by a representative of the foreign inspection system not less frequent than one such visit per month to each establishment certified in accordance with paragraph (a)(3) of this section to assure that requirements referred to in (a) through (h) of paragraph (a)(2)(ii) of this section are being met: Provided, That such visits are not required with respect to any establishment during a period when the establishment is not operating or is not engaged in producing products for exportation to the United States;

(b) Written reports prepared by the representative of the foreign inspection system who has conducted a supervisory visit, documenting his or her findings with respect to the requirements referred to in (a) through (h) of paragraph (a)(2)(ii) of this section, copies of which shall be made available to the representative of the Department at the time of that representative's review upon request by that representative to a responsible foreign meat inspection official: Provided, That such report are not required with respect to any establishment during a period when the establishment is not operating or is not engaged in producing products for exportation to the United States; and

(c) Random sampling of internal organs and fat of carcasses at the point of slaughter and the testing of such organs and fat, for such residues having been identified by the exporting country's meat inspection authorities or by this Agency as potential contaminants, in accordance with sampling and analytical techniques approved by the Administrator: Provided, That such testing is required only on samples taken from carcasses from which meat or meat food products intended for importation into the United States are produced.

(3) Only those establishments that are determined and certified to the Department by a responsible official of the foreign meat inspection system as fully meeting the requirements of subparagraphs (2) (i) and (ii) of this paragraph are eligible to have their products imported into the United States. Eligibility of certified establishments is subject to review by the Department (including observations of the establishments by Program representatives at times prearranged with the officials of the foreign meat inspection system). Certifications of establishments must be renewed annually. Notwithstanding certification by a foreign official, the Administrator may, at this discretion, terminate the eligibility of any foreign establishment for importation of its products into the United States if he has information that such establishment does not comply with the requirements listed in subparagraphs (2)(i) and (ii) of this paragraph or if he cannot obtain current information concerning such establishment. The Administrator will provide reasonable notice to the foreign government of the proposed termination of eligibility of any foreign establishment for importation of its products into the United States unless,





in his judgment, delay in terminating its eligibility could result in the importation of adulterated or misbranded product. Certifications of official establishments by the responsible official of the foreign meat inspection system shall be in the following form:

# FOREIGN OFFICIAL MEAT ESTABLISHMENT CERTIFICATE

I hereby certify that the establishment(s) listed below fully comply (complies) with requirements of (specify foreign country) at least equal to all the inspection, building construction standards, and other requirements for the slaughter and preparation of the carcasses, parts thereof, meat and meat food products of cattle, sheep, swine, goats, and equines applied to official establishments in the United States under the Federal Meat Inspection Act and otherwise meet (meets) the requirements of § 327.2(a) of the regulations governing meat inspection of the U.S. Department of Agriculture.

Control numbers	Name	Address
.....	.....	.....
.....	.....	.....
.....	.....	.....
Date.....		
Signature.....		
Official Title.....		

(4) Product of cattle, sheep, swine, and goats from foreign countries not listed in paragraph (b) of this section and product of equines from countries not listed in paragraph (c) of this section is not eligible for importation into the United States, except as provided by § 327.16 or § 327.17. The listing of any foreign country under this section may be withdrawn whenever it shall be determined by the Administrator that the system of meat inspection maintained by such foreign country does not assure compliance with requirements at least equal to all the inspection, building construction standards, and other requirements of the Act and the regulations in this subchapter as applied to official establishments in the United States; or that reliance cannot be placed upon certificates required under this part from authorities of such foreign country; or that, for lack of current information concerning the system of meat inspection being maintained by such foreign country, such foreign country should be required to reestablish its eligibility for listing.

(b) It has been determined that product of cattle, sheep, swine, and goats from the following countries covered by foreign meat inspection certificates of the country of origin as required by §327.4, except fresh, chilled, or frozen or other product ineligible for importation into the United States from countries in which the contagious and communicable disease of rinderpest or of foot-and-mouth disease or of African swine fever exists as provided in Part 94 of this title, is eligible under the regulations in this subchapter for entry into the United States after inspection and marking as required by the applicable provisions of this part.



Argentina.	Ireland (Eire).
Australia.	Italy.
Austria.	Japan.
Belgium.	
Belize.	Mexico
Brazil.	Netherlands.
	New Zealand.
Canada.	
	Northern Ireland.
Costa Rica.	Norway.
Denmark.	
	Paraguay.
Dominican Republic.	Poland.
El Salvador	
England and Wales.	Romania.
Finland.	Scotland.
France.	Spain.
Germany (Federal Republic).	Sweden.
Guatemala.	Switzerland.
	Trust Territory of the Pacific
Islands.	
Honduras.	Uruguay.
Hungary.	Venezuela.
Iceland.	Yugoslavia.

(c) It has been determined that product of equines from the following countries, covered by foreign meat inspection certificates of the country of origin as required by § 327.4, is eligible under the regulations in this subchapter for importation into the United States after inspection and marking as required by the applicable provisions of this part.

Argentina.	New Zealand.
Canada.	Paraguay.

§ 327.3 No product to be imported without compliance with applicable regulations.

(a) No product offered for importation from any foreign country shall be admitted into the United States if it is adulterated or misbranded or does not comply with all the requirements of this subchapter that would apply to it if it were a domestic product.

(b) No fresh or cured meat or meat trimmings in pieces too small to permit adequate inspection shall be imported into the United States. Individual pieces or trimmings must not be smaller than 2-inch cubes or pieces comparable in size. Except as provided in paragraph (c) of this section, processed meat food products prepared with meat pieces smaller than 2-inch cubes or pieces comparable in size shall not be imported except under the following conditions:

(1) Ground or comminuted meats may be imported in labeled containers of not more than 3 pounds net weight.

(2) Chopped steaks, meat patties, meat loaves, sectioned and formed or ground and formed meat products and products of similar type may be imported in labeled containers of not more than 10 pounds net weight.

(3) Sausages and canned meat products may be imported in labeled containers of a size suitable for retail sale and distribution to consumers.

(4) Meat extracts may be imported in labeled containers of any size.

(c) No cooked or partially cooked meat or meat trimmings, either in separable pieces or molded into larger forms, shall be permitted entry except under the following conditions;

(1) A complete procedure for preparing and handling the product in the foreign country and en route to the United States shall be submitted by the exporter or his authorized agent to the Administrator and determined by the Administrator to be adequate to assure that the product will not be adulterated or misbranded at the time of offer for entry.

(2) A system acceptable to the Administrator (upon his determination that the system will provide a reliable indication of the kinds and numbers of microorganisms present) for the microbiological testing of the finished product shall be installed by the processor, the product is subjected to such testing, and the results thereof are furnished to the Administrator and are acceptable to him as showing that the product has been prepared and handled in a sanitary manner.

(d) Further, no carcasses or parts of carcasses of livestock offered for entry from which naturally associated tissues such as the peritoneum, pleura, body lymph glands, or the portal glands of the liver have been removed, shall be imported into the United States.

#### § 327.4 Imported products; foreign certificates required.

(a) Except as provided in § 327.16, each consignment containing any fresh meat or fresh meat byproducts consigned to the United States from a foreign country shall be accompanied by a foreign meat-inspection certificate for fresh meat and meat byproducts in the following form:

#### ORIGINAL

#### Official Meat-Inspection Certificate for Fresh Meat and Meat Byproducts

Place..... Date .....  
(City) (Country)

I hereby certify that the meat and meat byproducts herein described were derived from livestock which received ante-mortem and post-mortem veterinary inspections at time of slaughter in plants certified for importation of their products into the United States and are not adulterated or misbranded as defined by the regulations governing meat inspection of the U.S. Department of

Agriculture; and that said products have been handled in a sanitary manner in this country and are otherwise in compliance with requirements at least equal to those in the Federal Meat Inspection Act and said regulations.

Kind of product	Species of livestock derived from	Number of pieces or containers	Weight
.....	.....	.....	.....
.....	.....	.....	.....
.....	.....	.....	.....
.....	.....	.....	.....
Identification marks on products and containers.....			
.....			
Consignor.....			
Address.....			
Establishment number.....			
Consignee.....			
Destination.....			
Shipping marks.....			

(Signature) .....  
(Name of official authorized by the  
national foreign government to issue  
inspection certificates for meat and  
meat byproducts exported to the  
United States)

(Official title) .....

(b) Except as provided in § 327.16, each consignment containing any meat food product consigned to the United States from a foreign country shall be accompanied by a foreign meat-inspection certificate for meat food products in the following form:

ORIGINAL

Official Meat-Inspection Certificate for Meat Food Products

Place..... Date .....  
(City) (Country)

I hereby certify that the meat food products herein described were derived from livestock which received ante-mortem and post-mortem veterinary inspections at time of slaughter in plants certified for importation of their products into the United States, were handled in a sanitary manner, and were prepared under the continuous supervision of an inspector under control of the national meat inspection system and that said meat food products are not

adulterated or misbranded as defined by the regulations governing meat inspection of the U.S. Department of Agriculture, and are otherwise in compliance with requirements at least equal to those in the Federal Meat Inspection Act and said regulations.

I further certify that all products herein described that are prepared customarily to be eaten without cooking and contain muscle tissue of pork were treated for destruction of trichinae as prescribed in § 318.10 of the Meat Inspection Regulations of the U.S. Department of Agriculture.

Kind of product	Species of livestock derived from	Number of pieces or containers	Weight
.....	.....	.....	.....
.....	.....	.....	.....
.....	.....	.....	.....
.....	.....	.....	.....
Identification marks on products and containers.....			
.....			
Consignor.....			
Address.....			
Establishment number.....			
Consignee.....			
Destination.....			
Shipping marks.....			
(Signature) .....			
(Name of official authorized by the national foreign government to issue inspection certificates for meat food product exported to the United States)			
(Official title) .....			

(c) Each foreign meat-inspection certificate shall bear the official seal of the national government agency responsible for the inspection of the product and be signed and issued by an official authorized to sign and issue such certificates by the national government of the foreign country in which the product is inspected.

(d) Each foreign meat-inspection certificate shall be in both the English language and the language of the foreign country of origin.

(e) The foreign meat-inspection certificate required by this section to accompany each consignment containing any product shall be delivered by the consignee, or his agent, in the United States to the Program inspector at the place of inspection, and inspection of the product will not be commenced prior to such delivery.



\* § 327.5 Importer to make application for inspection of products for entry;  
\* information required; "streamlined" inspection procedures for Canadian  
\* product.

\* (a) Except for importers of Canadian products, each importer shall apply  
\* for inspection of any product offered for entry by contacting the Import Field  
\* Office covering the location where import inspection will take place. The  
import field office will provide specific application instructions.  
(See §301.2 (hh)).

(b) The application should be made as long as possible in advance of the  
anticipated arrival of each consignment, except in case of consignments of  
products expressly exempted from inspection by §§ 327.16 and 327.17.

(c) Each application shall state the approximate date on which the  
consignment is due to arrive at such port in the United States, the name of the  
ship or other carrier transporting it, the name of the country from which the  
product was, or is to be, shipped, the place where inspection is desired in  
accordance with § 327.6, the quantity and kind of product, and whether it is  
fresh, cured, canned or otherwise prepared. In case of consignments arriving  
in the United States by water, the application shall also state the port of  
first arrival in the United States.

§ 327.6 Products for importation; program inspection, time and place;  
application for approval of facilities as official import inspection  
establishment; refusal or withdrawal of approval; official numbers.

\* (a) (1) Except as provided in §§ 327.5(d) (1), 327.16 and 327.17, all  
\* products offered for entry from any foreign country shall be reinspected by a  
\* Program inspector before they shall be allowed entry into the United States.

(2) Every lot of product shall routinely be given visual inspection by an  
inspector for appearance and condition, and checked for certification and label  
compliance.

(3) The computerized Automated Imported Information System (AIIS) shall  
be consulted for further inspection instructions. The AIIS will assign  
established product and plant history.

(4) When the inspector deems it necessary, the inspector may sample and  
inspect lots not designated by AIIS.

(b) All products, required by this part to be inspected, shall be  
inspected only at an official establishment or at an official import inspection  
establishment approved by the Administrator as provided in this section. Such  
approved official import inspection establishments will be listed in the  
Directory of Meat and Poultry Inspection Program Establishments, Circuits and  
Officials, published by the Food Safety and Inspection Service.

The listing will categorize the kind or kinds of product<sup>1</sup> which may be  
inspected at each official import inspection establishment, based on the  
adequacy of the facilities for making such inspections and handling such  
products in a sanitary manner.

(c) Owners or operators of establishments, other than official  
establishments, who want to have import inspections made at their

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<sup>1</sup> For example: Canned product, boneless meat, carcasses and cuts.

establishments shall apply to the Administrator for approval of their establishments for such purpose. Application shall be made on a form furnished by the Program, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, D.C., and shall include all information called for by that form.

(d) Each applicant seeking approval of his establishments for import inspections shall submit to the Administrator necessary drawings with specifications to determine compliance with the requirements of this section. Approval shall be sought in accordance with § 304.2(a) of this subchapter. Submission of drawings is not required if the applicant's establishments are operated under a State inspection program in a State not listed in § 331.2 of this subchapter.

(e) Owners or operators of establishments at which import inspections of product are to be made shall furnish adequate sanitary facilities and equipment for examination of such product. The requirements of §§ 304.2(e), 307.1, 307.2(b), (d), (f), (h), (k), and (l) and 308.3, 308.4, 308.5, 308.6, 308.7, 308.8, 308.9, 308.11, 308.13, 308.14, and 308.15 of this subchapter shall apply as conditions for approval of establishments as official import inspection establishments to the same extent and in the same manner as they apply with respect to official establishments.

(f) The Administrator is authorized to approve any establishment as an official import inspection establishment provided that an application has been filed and drawings have been submitted in accordance with the requirements of paragraphs (c) and (d) of this section and he determines that such establishment meets the requirements under paragraph (e) of this section. If it is determined that the establishment does not meet such requirements, approval of the establishment as an official import inspection establishment may be refused in accordance with the applicable rules of practice. A written notice, specifying the premises to which the approval applies, shall be given to each applicant granted approval. When approval is refused for any such reason, the applicant shall be informed of the action and the reason therefor. Approval may also be refused in accordance with § 401 of the Act and applicable rules of practice.

(g) Approval of an official import inspection establishment may be withdrawn in accordance with applicable rules of practice if it is determined that the sanitary conditions are such that the product is rendered adulterated, that such action is authorized by section 21(b) of the Federal Water Pollution Control Act, as amended (84 Stat. 91), or that the requirements of paragraph (e) of this section were not complied with. Approval may also be withdrawn in accordance with section 401 of the Act and applicable rules of practice.

(h) A special official number shall be assigned to each official import inspection establishment. Such number shall be used to identify all products inspected and passed for entry at the establishment.

(i) A sampling inspection shall be made, as provided in paragraph (a) of this section, of foreign chilled fresh or frozen fresh meat, including defrosting if necessary to determine its condition. Inspection standards for foreign chilled fresh or frozen fresh meat shall be the same as those used for domestic chilled fresh or frozen fresh meat. (See § 327.21.)

(j) Imported canned products are required to be sound, healthful, properly labeled, wholesome, and otherwise not adulterated at the time the products are offered for importation into the United States. Provided other requirements of this Part are met, the determination of the acceptability of

\* the product and the condition of the containers shall be based on the results \*  
\* of an examination of a statistical sample drawn from the consignment as provided \*  
\* in paragraph (a) of this section. If the inspector determines, on the basis of \*  
\* sample examination, that the product does not meet the requirements of the \*  
\* Act and regulations thereunder, the consignment shall be refused entry. However, \*  
\* a consignment rejected for container defects but otherwise acceptable may be \*  
\* reoffered for inspection under the following conditions: \*

\* (1) If the defective containers are not indicative of an unsafe and \*  
\* unstable product as determined by the Administrator; \*

\* (2) If the number and kinds of container defects found in the original \*  
\* sample do not exceed the limits specified for this purpose in FSIS \*  
\* guidelines; and \*

\* (3) If the defective containers in the consignment have been sorted out \*  
\* and exported or destroyed under the supervision of an inspector. \*

(k) Program inspectors or Customs officers at border or seaboard ports  
shall report the sealing of cars, trucks, or other means of conveyance, and  
the sealing or identification of containers of foreign product on Form MP-410  
to Program area supervisors at points where such product is to be inspected.

\* (1) Representative samples of canned product designated by the \*  
\* Administrator in instructions to inspectors shall be incubated under \*  
\* supervision of such inspectors in accordance with § 318.309(d)(1)(ii), \*  
\* (d)(1)(iii), (d)(1)(iv)(c), (d)(1)(v), (d)(1)(vii) and (d)(1)(viii) of this \*  
\* subchapter. \*

\* The importers or his/her agent shall provide the necessary incubation \*  
\* facilities in accordance with § 318.309(d)(1)(i) of this subchapter. \*

\* (m) Sampling plans and acceptance levels as prescribed in paragraphs \*  
\* (j) and (l) of this subsection may be obtained, upon request, from \*  
\* International Programs, Food Safety and Inspection Service, U.S. Department \*  
\* of Agriculture, Washington, DC 20250. \*

\*. § 327.7 Products for importation; movement prior to inspection; sealing; \*  
handling; bond; assistance. \*

(a) (1) No product required by this part to be inspected shall be moved,  
prior to inspection, from the port of first arrival in the United States, or,  
if arriving by water, from the wharf where unloaded, unless it is conveyed in  
cars, trucks, or other means of conveyance, sealed in compliance with this  
section or in containers corded and sealed or otherwise identified in  
accordance with this section, except when such sealing and identification are  
deemed not to be necessary by the import supervisor because other equally  
adequate controls are used.

(2) Cars, trucks, other means of conveyance, or containers in which any  
product is conveyed in accordance with this part, prior to inspection, from  
the port of first arrival in the United States, or, if arriving by water, from  
the wharf where unloaded, shall be sealed with Customs seals or official import  
meat seals of the Department as prescribed in § 327.22 of this subchapter or,  
in the case of containers, otherwise identified as provided for in paragraph  
(a)(3) of this section, except when such sealing and identification are deemed  
not to be necessary by the inspector because other equally adequate controls  
are used. Containers shall be securely corded before being offered for  
sealing. Official import meat seals shall be affixed by Program inspectors  
unless there is no Program inspector assigned to such port or wharf where the  
product is entered, in which case the seals shall be affixed by Customs  
officers.



on bright yellow paper, not less than 5 by 8 inches in size, containing the following legend in black type of a conspicuous size:

(Name of Truck Line or Carrier)

Notice

This container of meat or meat product must be delivered intact to an inspector of the Meat and Poultry Inspection Program, U.S. Department of Agriculture.



## Warning

Failure to comply with these instructions will result in penalty action being taken against the holder of the Customs entry bond.

If the product is found to be acceptable upon inspection the container will be marked as U.S. inspected and passed and this warning notice defaced.

(b) No person shall affix, break, alter, deface, mutilate, remove, or destroy any official import meat seal of the Department, except Customs officers or Program inspectors or as provided for in paragraph (h) of this section.

(c) No product shall be removed from any car, wagon, other means of conveyance, or container sealed with an official import meat seal of the Department except under the supervision of a Program inspector or a Customs officer, or as provided for in paragraph (h) of this section.

(d) No product required by this part to be inspected shall be moved, prior to inspection from any port, or, if arriving by water from the wharf where first unloaded, to any place other than the place designated by, or in accordance with, this part as the place where the same shall be inspected.

(e) No product required by this part to be inspected shall be conveyed, prior to inspection, from any port, or, if arriving by water, from the wharf where first unloaded, in any manner other than in compliance with this part.

(f) No product required by this part to be inspected shall be delivered to the consignee or his agent prior to inspection, unless the consignee shall furnish a bond, in form prescribed by the Secretary of the Treasury, conditioned that the product shall be returned, if demanded, to the collector of the port where the same is offered for clearance through the Customs.

(g) The consignee or his agent shall provide such assistance as Program inspectors may require for the handling and marking of product offered for entry.

(h) In case of a wreck or similar extraordinary emergency, the official import meat seal of the Department on a car, truck, or other means of conveyance may be broken by the carrier, and, if necessary, the articles may be reloaded into another means of conveyance for transportation to destination. In all such cases, the carrier shall immediately report the facts by telegraph \* to the Administrator, Food Safety and Inspection Service, U.S. Department of \* Agriculture, Washington, D.C. 20250. Such report shall include the following information:

- (1) Nature of the emergency.
- (2) Place where seals were broken.
- (3) Points of shipment and destination.
- (4) Identity of the means of conveyance, such as the initials and number of the car.
- (5) Identity of the means of conveyance into which the articles are loaded.
- (6) Kind and quantity of articles.

§ 327.8 Import products; equipment and means of conveyance used in handling to be maintained in sanitary condition.

Compartments of steamships, sailing vessels, railroad cars, and other means of conveyance transporting any product to the United States, and all

trucks, chutes, platforms, racks, tables, tools, utensils, and all other devices used in moving and handling any product offered for importation into the United States, shall be maintained in a sanitary condition.

§ 327.9 Burlap wrapping for foreign meat.

Burlap shall not be used as a wrapping for foreign meat unless the meat is first wrapped with a good grade of paper or cloth of a kind which will prevent contamination with lint or other foreign material.

§ 327.10 Samples; inspection of consignments; refusal of entry; marking.

(a) Program inspectors may take, without cost to the United States, for laboratory examination, samples of any product which is subject to analysis, from each consignment offered for importation, except that such samples shall not be taken of any product offered for importation under §327.16.

\* (b) Except for product offered for entry from Canada, the outside  
\* containers of all products offered for entry from any foreign country and  
\* accompanied with a foreign inspection certificate as required by this  
\* part, which, upon reinspection by import inspectors are found not to be  
\* adulterated or misbranded and are otherwise eligible for entry into the United  
\* States under this part, or the products themselves if not in containers, shall  
\* be marked with the official inspection legend prescribed in § 327.26 of this  
\* subchapter. Except for Canadian product, all other products so marked, in  
\* compliance with this part, shall be entered into the United States, insofar as  
\* such entry is regulated under the Act. \*

(c) Product which is inspected and rejected shall be marked "U.S. Refused Entry" as shown in §327.26(c). Such marks shall be applied to the shipping container or the product itself if not in a container.

(d) The inspection legend may be placed on containers of product before completion of official import inspection if the containers are being inspected by an import inspector who reports directly to an Import Field Office Supervisor; the product is not required to be held at the establishment pending the receipt of laboratory test results; and a written procedure for controlled stamping, submitted by the import establishment and approved by the Director, Import Inspection Division, is on file at the import inspection facility where the inspection is to be performed.

(1) The written procedure for controlled pre-stamping should be in the form of a letter and shall include the following: (i) that stamping under this part will be limited to those lots of product which can be inspected on the day that certificates for the product are examined; (ii) that all product which has been pre-stamped will be stored in the facility where the import inspection will occur; (iii) that inspection marks applied under this part will be removed from any lot of product subsequently refused entry on the day the product is rejected; and (iv) that the establishment will maintain a daily stamping log containing the following information for each lot of product: the date of inspection, the country of origin, the foreign establishment number, the product name, the number of units, the shipping container marks, and the MP-410 number covering the product to be inspected. The daily stamping log must be retained by the establishment in accordance with the requirements of §320.3.

(2) An establishment's controlled pre-stamping privilege may be cancelled orally or in writing by the inspector who is supervising its enforcement whenever the inspector finds that the establishment has failed to comply with the provisions of this part or any conditions imposed pursuant thereto. If the cancellation is oral, the decision and the reasons therefor shall be confirmed in writing, as promptly as circumstances allow. Any person whose controlled



pre-stamping privilege has been cancelled may appeal the decision to the Administrator, in writing, within ten (10) days after receiving written notification of the cancellation. The appeal shall state all of the facts and reasons upon which the person relies to show that the controlled pre-stamping privilege was wrongfully cancelled. The Administrator shall grant or deny the appeal, in writing, stating the reasons for such decision, as promptly as circumstances allow. If there is a conflict as to any material fact, a hearing shall be held to resolve such conflict. Rules of practice concerning such a hearing will be adopted by the Administrator. The cancellation of the controlled pre-stamping privilege will be in effect until there is a final determination of the proceeding.

(Approved by the Office of Management and Budget under control number 0583-0015)

§ 327.11 Receipts to importers for import product samples.

In order that importers may be assured that samples of foreign products collected for laboratory examination are to be used exclusively for that purpose, official receipts shall be issued and delivered to importers, or their agents, by inspectors for all samples of foreign products collected. The official receipt shall be prepared in duplicate, over the signature of the inspector who collects the samples, and shall show the name of the importer, country of origin, quantity and kind of product collected, date of collection, and that the sample was collected for laboratory examination. The duplicate copy of the receipt shall be retained by the inspectors as their office record.

§ 327.12 Foreign canned or packaged products bearing trade labels; sampling and inspection.

(a) Samples of foreign canned or packaged products bearing on their immediate containers trade labels which have not been approved under § 317.3 of this subchapter shall be collected and forwarded to the laboratory by the Program inspector for examination, and the products shall be held pending receipt of the report of the laboratory findings and the results of the examination of trade labels and the marks on shipping containers.

(b) Foreign canned or packaged products bearing trade labels and other markings which have been approved under § 317.3 of this subchapter shall be inspected for soundness and checked for net weight. Samples may be collected for laboratory examination, but the products may be released under Customs' bond pending the report of laboratory findings.

(c) Samples shall be taken from foreign canned products or packaged products as required by § 327.6(a) and (j) of this part.

§ 327.13 Foreign products offered for importation; reporting of findings to Customs; handling of articles refused entry.

(a)(1) Program inspectors shall report their findings as to any product which has been inspected in accordance with this Part, to the Director of Customs at the original port of entry where the same is offered for clearance through Customs inspection.

(2) When product has been identified as "U.S. refused entry," the inspector shall request the Director of Customs to refuse admission to such product and to direct that it be exported by the owner or consignee within the time specified in this section, unless the owner or consignee, within the

specified time, causes it to be destroyed by disposing of it under the supervision of a Program employee so that the product can no longer be used as human food, or by converting it to animal food uses, if permitted by the Food and Drug Administration. The owner or consignee of the refused entry product shall not transfer legal title to such product, except to a foreign consignee for direct and immediate exportation, or to an end user, e.g., an animal food manufacturer or a renderer, for destruction for human food purposes. "Refused entry" product must be delivered to and used by the manufacturer or renderer within the 45-day time limit. Even if such title is illegally transferred, the subsequent purchaser will still be required to export the product or have it destroyed as specified in the notice under paragraph (a)(5) of this section.

(3) No lot of product which has been refused entry may be subdivided during disposition pursuant to subparagraph (2) of this paragraph, except that removal and destruction of any damaged or otherwise unsound product from a lot destined for reexportation is permitted under supervision of USDA prior to exportation. Additionally, such refused entry lot may not be shipped for export from any port other than that through which the product came into the United States, without the expressed consent of the Administrator based on full information concerning the product's disposition, including the name of the vessel and the date of export. For the purposes of this paragraph, the term "lot" shall refer to that product identified on MP Form 410 in the original request for inspection for importation pursuant to § 327.5.

(4) Product which has been refused entry solely because of misbranding, in lieu of exportation or destruction pursuant to subparagraph (2) of this paragraph, may be brought into compliance with the requirements of this Part, under supervision of an authorized representative of the Administrator.

(5) The owner or consignee shall have 45 days after notice is given by FSIS to the Director of Customs at the original port of entry to take the action required in subparagraph (2) of this paragraph for refused entry product. Extension beyond the 45-day period may be granted by the Administrator when extreme circumstances warrant it; e.g., a dock workers' strike or an unforeseeable vessel delay.

(6) If the owner or consignee fails to take the required action within the time specified under subparagraph (5) of this paragraph, the Department will take such action as may be necessary to effectuate its order to have the product destroyed for human food purposes. The Department shall seek court costs and fees, storage, and proper expense in the appropriate legal forum.

(7) No product which has been refused entry and exported to another country pursuant to paragraph (a)(2) of this Section may be returned to the United States under any circumstance. Any such product so returned to the United States shall be subject to administrative detention in accordance with section 402 of the Act and seizure and condemnation in accordance with section 403 of the Act.

(b) Upon the request of the Director of Customs at the port where a product is offered for clearance through the customs, the consignee of the product shall, at the consignee's own expense, immediately return to the Director any product which has been delivered to consignee under § 327.7 and subsequently designated "U.S. Refused Entry" or found in any respect not to comply with the requirements in this part.

(c) All charges for storage, cartage, and labor with respect to any product which was imported contrary to the Act shall be paid by the owner or consignee, and in default of such payment shall constitute a lien against such product and any other product thereafter imported by or for such owner or consignee.





§ 327.14 Marking of products and labeling of immediate containers thereof for importation.

(a) Product which is offered for importation, and which is susceptible of marking, shall, whether or not enclosed in an immediate container, bear the name of the country of origin, preceded by the words "product of"; the establishment number assigned by the foreign meat inspection system and certified to the Program; and such other markings as are necessary for compliance with Part 316 of this subchapter. When such markings are imprints of stamps or brands made with branding ink, such ink shall be harmless and shall create permanent imprints. In case the name of the country of origin appears as part of an official mark of the national foreign government and such name is prominently and legibly displayed, the words "product of" may be omitted.

(b) In addition to the marking of products required under paragraph (a) of this section, the immediate container of any product offered for importation:

(1) Shall bear a label showing in accordance with § 317.2 of this subchapter all information required by that section (except that the establishment number assigned by the foreign meat inspection system and certified to the Program and the official inspection mark of the foreign meat inspection system shall be shown instead of the official inspection legend of the United States) and in addition the name of the country of origin preceded by the words "product of," immediately under the name or descriptive designation of the product as required by § 317.2: Provided, That such establishment number may be omitted from a label lithographed directly on a can if said number is lithographed or embossed elsewhere on the can; and

(2) Shall, if such immediate container is a sealed metal container, have the establishment number assigned by the foreign meat inspection authority and certified by the Program embossed or lithographed on the sealed metal container, and such establishment number shall not be covered or obscured by any label or other means.

(c) All marks, and other labelings for use on or with immediate containers, as well as private brands on carcasses or parts of carcasses shall be submitted for approval, to the Standards and Labeling Division, Meat and Poultry Inspection Technical Services, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, D.C. 20250, and approved as provided in Part 317 of this subchapter, before products bearing such marks, labeling or brands will be admitted into the United States: Provided, That the marks of inspection of foreign systems embossed on metal containers or branded on carcasses or parts thereof need not be submitted for approval; and stencils, box dies, labels, and brands may be used on such immediate containers as tierces, barrels, drums, boxes, crates, and large-size fiberboard containers of foreign products provided the markings made by such articles are applicable to the product and are not false or misleading and are used with the approval of the inspector.

§ 327.15 Outside containers of foreign products; marking and labeling; application of official inspection legend.

(a) The outside container in which any immediate container of foreign product is shipped to the United States shall bear, in English, in a prominent and legible manner:

(1) The name or descriptive designation of the product in accordance with § 317.2 of this subchapter;

(2) The name of the country of origin; and

(3) The establishment number assigned by the foreign meat inspection system and certified to the Program.

(b) All labeling used with an outside container of foreign product must be approved in accordance with Part 317 of this subchapter.

(c) Except for product offered for entry from Canada, all outside containers of products which have been inspected and passed in accordance with this part shall be marked by a Program import inspector or under a Program import inspector's supervision with the official import meat inspection mark prescribed in § 327.26.

#### § 327.16 Small importations for importer's own consumption; requirements.

Any product in a quantity of 50 pounds or less which was purchased by the importer outside the United States for his/her own consumption, is eligible to be imported into the United States from any country without compliance with the provisions in other sections of this part but subject to applicable requirements under other laws, including the regulations in Part 94 of this title. However, Program employees may inspect any product imported under this section to determine whether it is within the class eligible to be imported under this paragraph.

#### § 327.17 Returned U.S. inspected and marked products.

U.S. inspected and passed and so marked products exported to and returned from foreign countries will be admitted into the United States without compliance with this part upon notification to and approval of the Deputy Administrator, International Programs, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, D.C. 20250, in specific cases.

#### § 327.18 Products offered for entry and entered to be handled and transported as domestic; exception.

(a) All products, after entry into the United States, shall be deemed and treated as domestic products and shall be subject to the applicable provisions of the Act and the regulations in this subchapter and the applicable requirements under the Federal Food, Drug and Cosmetic Act, except that products imported under § 327.16 are required to comply only with the requirements of that Act and § 327.16 of this subchapter.

(b) Products entered in accordance with this part may, subject to the provisions of Part 318 of this subchapter, be taken into official establishments and be mixed with or added to any product in such establishments which has been inspected and passed therein.

(c) Imported product which has been inspected, passed, and marked under this part may be transported in the course of importation or subsequently in commerce only upon compliance with Part 325 of this subchapter.

§ 327.19 Specimens for laboratory examination and similar purposes.

The provisions in this part do not apply to specimens of products for laboratory examination, research, or similar purposes when authorized importation by the Administrator under conditions specified by him in specific cases, including requirements of denaturing or other identification to deter their use for human food. Authorization will not be given for the importation of any products contrary to the provisions of Part 94 of this chapter.

§ 327.20 Importation of foreign inedible fats.

No inedible grease, inedible tallow, or other inedible rendered fat shall be imported into the United States unless it has been first denatured as prescribed in § 327.25 of this Part and the containers marked as prescribed by § 316.15 of this subchapter or unless it is identified and handled as prescribed by § 325.11 (b) or (c) of this subchapter.

\*

§ 327.21 Inspection procedures for chilled fresh and frozen boneless manufacturing meat.

(a) Definitions; sampling; standards. (1) Frozen boneless manufacturing meat is meat, frozen in the fresh state from cattle, sheep, swine, goats, horses, mules, or other equines that has all bone removed and is cut into pieces or trimmings, frozen into a compact block of any shape and suitable for slicing or chopping in the manufacturing of meat food products. Individual pieces or trimmings must not be smaller than a 2-inch cube or a piece comparable in size. As used in this section, the term "frozen" includes "chilled fresh," and "lot" means any amount of frozen boneless manufacturing meat of one species, similarly packaged, shipped from one establishment, and offered for import inspection under one or more foreign inspection certificates.

(2) Imported frozen boneless manufacturing meat shall be sampled as required by § 327.6(a) of this part, and the samples defrosted for inspection. The inspector will select from a lot the appropriate number of cartons specified by the table of sampling plans contained in the current U.S. Department of Agriculture Meat and Poultry Inspection Manual.<sup>1</sup> The total sample for inspection will consist of the necessary number of 12-pound units drawn from these cartons. The 12-pound units selected will be completely defrosted and examined.

(b) Lots refused entry. Reinspection (including resampling) will be provided for any lot of frozen boneless manufacturing meat which was refused entry under this section on the basis of the original evaluation of the sample thereof, upon appeal from the inspector's initial decision.

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<sup>1</sup> Copies of such table are available, upon request, from Technical Services, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, D.C. 20250.



§327.22 Official seals for transportation of products.

\* The official mark for use in sealing cars, trucks, other means of conveyance, or containers in which any product offered for entry is conveyed shall be the inscription and a serial number hereinafter shown below,<sup>1</sup> and the import meat seal approved by the Administrator for applying such mark shall be an official device for purposes of the Act. Such device shall be attached to the means of conveyance only by a Program employee, or a \* Customs officer or his/her designee, and he/she shall also affix thereto a \* "Warning Tag" (Form MP-408-3).



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1 The term "F-351587" is given as an example only. The serial number of the specific seal will be shown in lieu thereof.

(a) Definitions. For the purposes of this section:

(1) A Product is that cured pork article which is contained within one Group as defined in paragraph (a)(2) of this section and which purports to meet the criteria for a single product designated under the heading "Product Name and Qualifying Statements" in the chart in § 319.104 or § 319.105 of this subchapter.

(2) A Product Group or a Group means one of the following:

(i) Group I, consisting of cured pork products which have been cooked while imperviously encased. Any product that fits into the Group shall be placed in this Group regardless of any other considerations.

(ii) Group II, consisting of cured pork products which have been water cooked. Any product that does not fit into Group I but does fit into Group II shall be placed into Group II regardless of any other considerations.

(iii) Group III, consisting of boneless, smokehouse heated cured pork products. Any boneless product that does not fit into Group I or II shall be placed in Group III.

(iv) Group IV, consisting of bone-in or semi-boneless smokehouse heated cured pork products. Any product that is not completely boneless or still contains all the bone which is traditional for bone-in product and does not fit into Group I, II, or III shall be placed in this Group.

(3) Protein Fat-Free Percentage, Protein Fat-Free Content, PFF Percentage, PFF Content or PFF of a product means the meat protein (indigenous to the raw, unprocessed pork cut) content expressed as a percent of the non-fat portion of the finished product.

(4) A PFF Standardized Difference is the PFF of the sample minus the minimum PFF requirement, set forth in § 319.104 and § 319.105 of this subchapter, for the product being analyzed, divided by the Appropriate Standard Deviation for the product group.

(5) The Absolute Minimum PFF Requirement is that no laboratory result of an individual sample for PFF content below the applicable minimum requirement of § 319.104 or § 319.105 of this subchapter by 2.3 or more percentage points for a Group I or II product or 2.7 or more percentage points for a Group III or IV product.

(6) A PFF Standardized Arithmetic Average of the Country's Products is the arithmetic average of PFF Standardized Differences from either 36 or 100 consecutively sampled lots of product entering the United States from a given producing country.

(7) A PFF Standardized Weighted Average of the Country's Products is an estimate of the average of the PFF Standardized Differences from either 36 or 100 consecutively sampled lots, adjusted for the size of the lot, of different types of cured pork product entering the United States from a given producing country. A Standardized Weighted Average is computed by multiplying the PFF Standardized Difference calculated for each lot by the number of pounds of product in each lot, adding those results together, and dividing the sum by the total weight of product from all the lots making up the average.

(8) The Appropriate Standard Deviation is based on within lot variability. That assigned to Groups I and II = 0.75 percent PFF and that assigned to Groups III and IV = 0.91 percent PFF.

(9) A Lot is all product of one type from one establishment presented by an importer as the unit for inspection at the Port of Entry.

(b) Normal Monitoring Procedures. Except for product imported from Canada, the Department shall collect sample(s) of cured pork product on a random basis from lots offered for entry at the Port of Entry and, after analyzing the sample for fat and indigenous protein content, calculate the PFF percentage. The product shall not be held pending laboratory results during the monitoring phase. The PFF percentage for each sample shall be considered along with the cumulative results of prior samples to assess the effectiveness of a country's overall compliance program and to determine the course of action for subsequent lots of product.

(1) Factors determining whether a country's inspection system is functioning adequately:

(i) The PFF percentage for each sample must not be below the minimum PFF requirement by 2.3 percentage points for cured pork products in Groups I and II or 2.7 percentage points for cured pork products in Groups III and IV.

(ii) Both of the PFF Standardized Averages, Arithmetic and Weighted, for the last 100 consecutive lots of all cured pork products from the country must be equal to or greater than zero. The count for the 100 consecutive lots starts with the lots arriving from that country after April 15, 1985.

(iii) Both of the PFF Standardized Averages, Arithmetic and Weighted, for the last 36 consecutive lots of all cured pork products from the country must be above the lowest 5 percent of the Normal distribution. This minimum value is minus 0.28 (-0.28) for the Arithmetic Average and depends on the production volume for the Weighted Average.

(2) Actions when calculations indicate that processing procedures in a country are out-of-compliance:

(i) If the PFF level of a sample taken during normal monitoring procedures is found to be as low as the Absolute Minimum PFF Requirement, the country of origin shall be notified; the lot involved shall be retained if still available in an official establishment or subject to detention or other actions pursuant to the Act; and all subsequently presented lots of that cured pork product from the same foreign establishment shall be held under retention until the provisions of paragraph (c) are satisfied.

(ii) If either of the PFF Standardized Averages, Arithmetic or Weighted, for the last 100 consecutive lots falls below zero or either of the PFF Standardized Averages for the last 36 consecutive lots falls below the upper 95 percent of the Normal distribution, all available cured pork product from the foreign country shall be subject to administrative retention and all subsequently presented lots of cured pork product from the foreign country shall be held under retention until the provisions of paragraph (c) are satisfied. The country of origin shall be notified, and shall be subject to other actions pursuant to the Act.

(c) Retention. When lots of cured pork product are under retention they shall be refused entry and reexported in accordance with § 327.13 of this subchapter unless they can be released in accordance with the provisions of paragraph (c)(1), establishments may be returned to normal monitoring procedures in accordance with paragraph (c)(2), and countries may be returned to normal monitoring procedures in accordance with paragraph (c)(3).

(1) If a lot is subject to retention procedures under this section, the Department shall collect five randomly selected sample units from each lot and determine the PFF of each sample unit. The lot may be released into commerce if:



(§327.23(c) continued)

(i) The average PFF percentage of the five randomly selected sample units is equal to or greater than the applicable minimum PFF percentage required by § 319.104 or § 319.105 of this subchapter, or

(ii) The product is relabeled under the supervision of a program employee so that it conforms to the provisions of § 319.104 or § 319.105 of this subchapter.

(2) If product from a foreign establishment is subject to retention procedures under this section, the foreign establishment may be returned to normal monitoring procedures when:

(i) Ten consecutively presented lots of that cured pork product from that establishment have been sampled as provided in paragraph (c)(1) of this section and the average of each set of five sample units representing each lot have been found to be equal to or greater than the required minimum PFF percentage; and

(ii) The PFF percentage of each sample unit (50 in all) is above the Absolute Minimum PFF Percentage.

(3) If a country is subject to retention procedures under this section, the country shall be returned to normal monitoring procedures when:

(i) Twenty-five consecutively presented lots of cured pork product have been sampled as required in paragraph (c)(1) of this section and the average of each set of five sample units representing each lot have been found to be equal to or greater than the required minimum PFF percentage; and

(ii) The PFF percentage of each sample unit (125 in all) is above the Absolute Minimum PFF Percentage; and

(iii) Both of the PFF Standardized Averages for 36 consecutive lots are in the required percentage of the Normal distribution; and

(iv) Both of the PFF Standardized Averages for 100 consecutive lots are zero or higher.

(4) The sample units collected under retention procedures as provided in paragraph (c)(2) of this section will not be included in the PFF standardized averages for 36 and 100 consecutive lots.

(d) Adulterated and Misbranded Products. Products not meeting specified PFF requirements, determined according to procedures set forth in this section, may be deemed adulterated under section 1(m)(8) of the Act (21 U.S.C. 601(m)(8)) and misbranded under section 1(n) of the Act (21 U.S.C. 601(n)).

(e) Activities requiring additional inspectional supervision, such as relabeling, shall be at the importer's expense. In addition, if the importer wishes, he or she may have samples analyzed at an accredited laboratory.

\* §327.24 Appeals; how made. \*

\* Any appeal from a decision of any program employee shall be made to  
\* his/her immediate supervisor having jurisdiction over the subject matter of  
\* the appeal, except as otherwise provided in the applicable rules of  
\* practice. Denial of a labeling application by the inspector shall not  
\* constitute a basis for an appeal under this section. \*

\* § 327.25 Disposition procedures for product condemned or ordered destroyed  
\* under import inspection. \*

\* (a) Carcasses, parts thereof, meat and meat food products (other than  
\* rendered animal fats) that have been treated in accordance with the  
\* provisions of this section shall be considered denatured for the purposes of  
\* the regulations in this part, except as otherwise provided in Part 314  
\* of this subchapter for articles condemned at official establishments or at  
\* official import inspection establishments. \*



(1) The following agents are prescribed for denaturing carcasses, parts thereof, meat or meat food products which are affected with any condition that would result in their condemnation and disposal under Part 314 of this subchapter if they were at an official establishment or at an official import inspection establishment: Crude carbolic acid; cresylic disinfectant; a formula consisting of 1 part FD&C green No. 3 coloring, 40 parts water, 40 parts liquid detergent, and 40 parts oil of citronella, or other

proprietary substance approved by the Administrator in specific cases.<sup>1</sup>

(2) Meat may be denatured by dipping it in a solution of 0.0625 percent tannic acid, followed by immersion in a water bath, then dipping it in a solution of 0.0625 percent ferric acid; and except as provided in paragraph (3) and (5) of this section, the following agents are prescribed for denaturing other carcasses, parts thereof, meat and meat food products, for which denaturing is required by this part: FD&C green No. 3 coloring; FD&C blue No. 1 coloring; FD&C blue No. 2 coloring; finely powdered charcoal; or other proprietary substance approved by the Administrator in specific

cases.<sup>1</sup> Carcasses (other than viscera), parts thereof, cuts of meat, and unground pieces of meat darkened by charcoal or other black dyes shall be deemed to be denatured pursuant to this section only if they contain at least that degree of darkness depicted by diagram 1 of the Meat Denaturing Guide

(MP Form 91).<sup>2</sup>

(3) Tripe may be denatured by dipping it in a 6 percent solution of tannic acid for 1 minute followed by immersion in a water bath, then immersing it for 1 minute in a solution of 0.022 percent FD&C yellow No. 5 coloring.

(4) When meat, meat byproducts, or meat food products are in ground form, 4 percent by weight of coarsely ground hard bone, which shall be in pieces no smaller than the opening size specified for No. 5 mesh in the standards issued by the U.S. Bureau of Standards or 6 percent by weight of coarsely ground hard bone, which shall be in pieces no smaller than the opening size specified for No. 8 mesh in said Standards, uniformly incorporated with the product, may be used in lieu of the agents prescribed in paragraph (a)(2) of this section.

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<sup>1</sup> Information as to approval of any proprietary denaturing substance may be obtained from the Meat and Poultry Inspection Technical Services, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, D.C. 20250.

<sup>2</sup> Copies of MP Form 91 may be obtained, without charge, by writing to the Administrative Operations Branch, Food Safety and Inspection Service, U.S. Department of Agriculture, 123 East Grant Street, Minneapolis, Minnesota 55403. Diagrams 2 and 3 of the Meat Denaturing Guide are for comparison purposes only. The Meat Denaturing Guide has been approved for incorporation by reference by the Director, Office of the Federal Register, and is on file at the Federal Register Library.

(5) Before the denaturing agents are applied to articles in pieces more than 4 inches in diameter, the pieces shall be freely slashed or sectioned. (If the articles are in pieces not more than 4 inches in diameter, slashing or sectioning will not be necessary.) The application of any of the denaturing agents listed in paragraph (a)(1) or (2) of this section to the outer surface of molds or blocks of boneless meat, meat byproducts, or meat food products shall not be adequate. The denaturing agent must be mixed intimately with all the material to be denatured, and must be applied in such quantity and manner that it cannot easily and readily be removed by washing or soaking. A sufficient amount of the appropriate agent shall be used to give the material a distinctive color, odor, or taste so that such material cannot be confused with an article of human food.

(b) Inedible rendered animal fats shall be denatured by thoroughly mixing therein denaturing oil, No.2 fuel oil, brucine dissolved in a mixture of alcohol and pine oil or oil of rosemary, finely powdered charcoal, or any proprietary denaturing agent approved for the purpose by the Administrator in specific cases. The charcoal shall be used in no less quantity than 100 parts per million and shall be of such character that it will remain suspended indefinitely in the liquid fat. Sufficient of the chosen identifying agents shall be used to give the rendered fat so distinctive a color, odor, or taste that it cannot be confused with an article of human food.

#### §327.26 Official import inspection marks and devices.

(a) When import inspections are performed in official import inspection establishments, the official inspection legend to be applied to imported meat and meat food products shall be in the appropriate form<sup>1</sup> as herein specified.

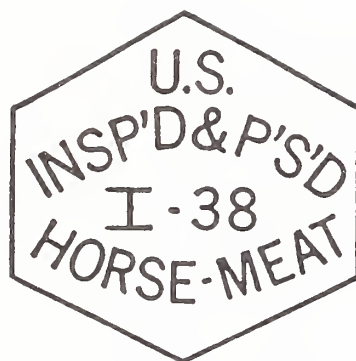


For application to cattle, sheep, swine, and goat carcasses, primal parts, and cuts, not in containers.

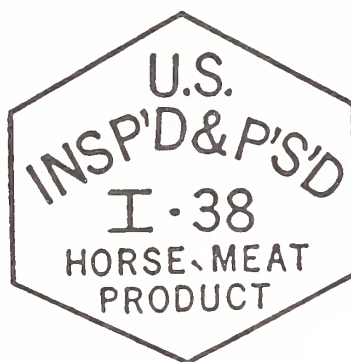
<sup>1</sup> The number "I-38" is given as an example only. The establishment number of the official import inspection establishment where the imported product is inspected shall be used in lieu thereof.



\* For application to outside containers of meat and meat food products \*  
\* prepared from cattle, sheep, swine, and goats. \*

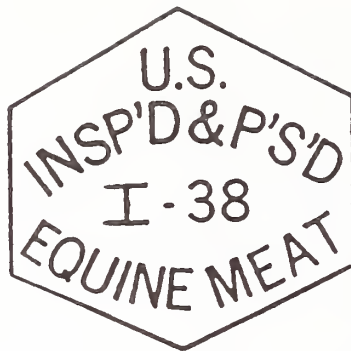


For application to horse carcasses, primal parts, and cuts, not in containers.

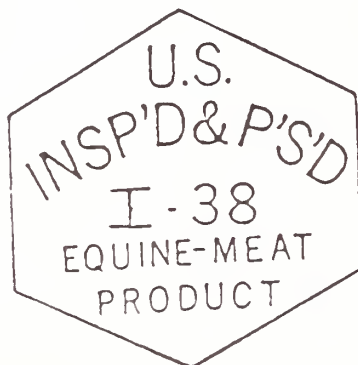


For application to outside containers of horsemeat food products.





For application to mule and other (nonhorse) equine carcasses, primal parts, and cuts, not in containers.



For application to outside containers of equine meat food products.

- \* (b) Except for product offered for entry from Canada, when import \*  
inspections are performed in official establishments the official inspection  
\* legend to be applied to meat and meat food products offered for entry shall be \*  
the appropriate form as specified in §§ 312.2 and 312.3 of this subchapter.

(c) When products are refused entry into the United States, the official mark to be applied to the products refused entry shall be in the following form:

UNITED STATES  
REFUSED ENTRY

(d) Devices for applying "United States Refused Entry" marks shall be furnished to Program inspectors by the Department.

(e) The ordering and manufacture of brands containing official inspection legends shall be in accordance with the provisions contained in section 317.33(c) of the Federal meat inspection regulations.

PART 329-DETENTION; SEIZURE AND CONDEMNATION; CRIMINAL OFFENSES

\* AUTHORITY: 34 Stat. 1260, 79 Stat. 903, as amended, 81 Stat. 584,  
\* 84 Stat. 91, 438; 21 U.S.C. 71 et seq., 601 et seq., 33 U.S.C. 466-466k. \*

§ 329.1 Article or livestock subject to administrative detention.

Any carcass, part of a carcass, meat or meat food product of livestock, or article exempted from the definition of meat food product, or any dead,

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dying, disabled, or diseased livestock is subject to detention for a period not to exceed 20 days when found by any authorized representative of the Secretary upon any premises where it is held for the purposes of, or during or after distribution in, commerce or it is otherwise subject to Title I or II of the Act, and there is reason to believe that:

(a) Any such article is adulterated or misbranded and is capable of use as human food; or

(b) Any such article has not been inspected, in violation of the provisions of Title I of the Act, any other Federal law, or the laws of any State or Territory, or the District of Columbia; or

(c) Any such article or livestock has been or is intended to be, distributed in violation of the provisions of Title I of the Act, any other Federal law, or the laws of any State or Territory, or the District of Columbia.

§ 329.2 Method of detention; form of detention tag.

An authorized representative of the Secretary shall detain any article or livestock to be detained under this part, by affixing an official "U.S. Detained Tag" (FSIS Form 8400-2) to such article or livestock.

§ 329.3 Notification of detention to the owner of the article or livestock detained, or the owner's agent, and person having custody.

(a) When any article or livestock is detained under this part, an authorized representative of the Secretary shall:

(1) Orally notify the immediate custodian of the article or livestock detained, and

(2) Promptly furnish a copy of a completed "Notice of Detention" (FSIS Form 8080-1) to the immediate custodian of the detained article or livestock.

(b) If the owner of the detained article or livestock, or the owner's agent, is not the immediate custodian at the time of detention and if the owner, or owner's agent, can be ascertained and notified, an authorized representative of the Secretary shall furnish a copy of the completed "Notice of Detention" to the owner or the owner's agent. Such copy shall be served, as soon as possible, by delivering the notification to the owner, or the owner's agent, or by certifying and mailing the notification to the owner, or the owner's agent, at his or her last known residence or principal office or place of business.



§ 329.4 Notification of governmental authorities having jurisdiction over article or livestock detained; form of written notification.

Within 48 hours after the detention of any livestock or article pursuant to this part, an authorized representative of the Secretary shall give oral or written notification of such detention to any Federal authorities not connected with the Program, and any State or other governmental authorities, having jurisdiction over such livestock or article. In the event notification is given orally, it shall be confirmed in writing, as promptly as circumstances permit.

§ 329.5 Movement of article or livestock detained; removal of official marks.

(a) No article or livestock detained in accordance with the provisions in this part shall be moved by any person from the place at which it is located when so detained, until released by an authorized representative of the Secretary: Provided, That any such article or livestock may be moved from the place at which it is located when so detained, for refrigeration, freezing, or storage purposes if such movement has been approved by an authorized representative of the Secretary: And provided further, That the article or livestock so moved will be detained by an authorized representative of the Secretary after such movement until such time as the detention is terminated.

(b) Upon terminating the detention of such article or livestock, an authorized representative of the Secretary shall:

(1) Orally notify the immediate custodian of the released article or livestock, and

(2) Furnish copies of a completed "Notice of Termination of Detention" (FSIS Form 8400-1) to the persons notified when the article or livestock was detained. The notice shall be served by either delivering the notice to such persons, or by certifying and mailing the notice to such persons at their last known residences or principal offices or places of business.

(c) All official marks may be required by such representative to be removed from such article or livestock before it is released unless it appears to the satisfaction of the representative that the article or livestock is eligible to retain such marks.

§ 329.6 Articles or livestock subject to judicial seizure and condemnation.

Any carcass, part of a carcass, meat or meat food product, or any dead, dying, disabled, or diseased livestock, that is being transported in commerce or is otherwise subject to Title I or II of the Act, or is held for sale in the United States after such transportation, is subject to seizure and condemnation, in a judicial proceeding pursuant to section 403 of the Act if such article or livestock:

(a) Is or has been prepared, sold, transported, or otherwise distributed or offered or received for distribution in violation of the Act, or

(b) Is capable of use as human food and is adulterated or misbranded, or

(c) In any other way is in violation of the Act.

§ 329.7 Procedure for seizure, condemnation, and disposition.

Any article or livestock subject to seizure and condemnation under this part shall be liable to be proceeded against and seized and condemned, and disposed of, at any time, on an appropriate pleading in any United States district court, or other proper court specified in section 404 of the Act, within the jurisdiction of which the article or livestock is found.

§ 329.8 Authority for condemnation or seizure under other provisions of law.

The provisions of this part relating to seizure, condemnation and disposition of articles or livestock do not derogate from authority for condemnation or seizure conferred by other provisions of the Act, or other laws.

§ 329.9 Criminal offenses.

The Act contains criminal provisions with respect to numerous offenses specified in the Act, including but not limited to bribery of Program employees, receipt of gifts by Program employees, and forcible assaults on, or other interference with, Program employees while engaged in, or on account of, the performance of their official duties under the Act.

PART 330-[RESERVED]

PART 331-SPECIAL PROVISIONS FOR DESIGNATED STATES AND TERRITORIES;  
AND FOR DESIGNATION OF ESTABLISHMENTS WHICH ENDANGER PUBLIC HEALTH  
AND FOR SUCH DESIGNATED ESTABLISHMENTS

AUTHORITY: The provisions of this Part 331 issued under secs. 21, 301, 81 Stat. 584, 588, 592, 593, 595; 21 U.S.C. 621, 661.

SOURCE: The provisions of this Part 331 appear at 35 F.R. 1967, Dec. 29, 1970, unless otherwise noted.

§ 331.1 Definition of "State".

For purposes of this Part, the term "State" means any State (including the Commonwealth of Puerto Rico) or organized Territory.

§ 331.2 Designation of States under paragraph 301(c) of the Act.

Each of the following States has been designated, under paragraph 301(c) of the Act, as a State in which the provisions of Titles I and IV of the Act shall apply to operations and transactions wholly within such State. The Federal provisions apply, effective on the dates shown below:

	Effective date of application of Federal provisions
Arkansas.....	June 1, 1981
California.....	April 1, 1976
Colorado.....	July 1, 1975
Connecticut.....	October 1, 1975
Guam.....	January 21, 1972
Idaho.....	July 1, 1981

(§ 331.2 continued)

Kentucky.....January 14, 1972  
Maine.....May 12, 1980  
Massachusetts.....January 12, 1976  
Michigan.....October 3, 1981  
Minnesota.....May 16, 1971  
Missouri.....August 18, 1972

\* \* \*

Nebraska.....October 1, 1971  
Nevada.....July 1, 1973  
New Hampshire.....August 6, 1978  
New Jersey.....July 1, 1975  
New York.....July 16, 1975  
North Dakota.....June 22, 1970  
Northern Mariana Islands.....October 29, 1979  
Oregon.....July 1, 1972  
Pennsylvania.....July 17, 1972  
Puerto Rico.....June 18, 1971  
Rhode Island.....October 1, 1981  
Tennessee.....October 1, 1975  
Virgin Islands.....November 27, 1971  
Washington.....June 1, 1973

§ 331.3 States designated under paragraph 301(c) of the Act; application of regulations.

The provisions of the regulations in this subchapter apply to operations and transactions wholly within each State designated in § 331.2 under paragraph 301(c) of the Act, except as otherwise provided in this section. (The provisions of the regulations apply in all respects to operations and transactions in or for commerce.)

(a) Each establishment, located in such a designated State, which is granted inspection required under § 302.1(a)(2) of this subchapter, shall obtain approval of plant drawings as specified in § 304.2 of this subchapter within 18 months after the designation of the State becomes effective. The establishment, including its facilities shall be placed in compliance with the approved drawings as soon as possible, but not to exceed 36 months after such designation becomes effective. Failure to have drawings approved or to bring the establishment into compliance with such drawings within the time periods specified herein will result in the expiration of the grant of inspection. Inspection will be initially granted to any such establishments only if it is found, upon a combined evaluation of its premises, facilities and operating procedures, to be capable of producing products that are not adulterated or misbranded.

(b) Section 305.2 of this subchapter will apply to establishments required to have inspection under § 302.1(a)(2) of this subchapter, except that existing interconnections between official and unofficial establishments will be permitted if it is determined in specific cases that the interconnections are such that transfer of inedible product into the official establishment would be difficult or unusual, and any such transfers are strictly prohibited, except as permitted under other provisions of this subchapter. It is essential that separation of facilities be maintained to the extent necessary to assure that inedible product does not enter the official establishment contrary to the regulations of this subchapter.

(c) Section 308.4 of this subchapter shall apply to such establishments, except that separate toilet rooms for men and women workers will not be required when the majority of the workers in the establishment are related by blood or marriage, provided that this will not conflict with municipal or State requirements; and except that separation of toilet soil lines from house



drainage lines to a point outside the buildings will not be required in existing construction when positive acting back-flow devices are installed.

(d) Section 314.2 of this subchapter shall apply to such establishments, except that a separate room or compartment need not be provided for inedible products if they can be handled so that they do not create insanitary conditions in any room or compartment used for edible products or otherwise render any edible products adulterated and do not interfere with the conduct of inspection. For example, intestines, paunch contents, feet, and hides might be accumulated on the kill floor in clean, watertight drums with close fitting covers if there is sufficient space to store them out of the way until the close of the day's operation.

(e) Sections 316.7, 317.3, and 317.4 of this subchapter shall apply to such establishments, except as provided in this paragraph (e).

(1) The operator of each such establishment shall, prior to the inauguration of inspection, identify all labeling and marking devices in use, or proposed for use (upon the date of inauguration of inspection) to the circuit supervisor of the circuit in which the establishment is located. Temporary approval, pending formal approval under §§ 316.7, 317.3, and 317.4 of this subchapter, will be granted by the circuit supervisor for labeling and marking devices that he determines are neither false nor misleading, provided the official inspection legend bearing the official establishment number is applied to the principal display panel of each label, either by a mechanical printing device or a self-destructive pressure sensitive sticker, and provided the label shows the true product name, an accurate ingredient statement, the name and address of the manufacturer, packer, or distributor, and any other features required by paragraph 1(n) of the Act.

(2) The circuit supervisor will forward one copy of each item of labeling and a description of each marking device for which he has granted temporary approval to the Washington, D.C. office of the Labels and Packaging Staff and will retain one copy in a temporary approval file for the establishment.

(3) The operator of the official establishment shall promptly forward a copy of each item of labeling and a description of each marking device for which temporary approval has been granted by the circuit supervisor (showing any modifications required by the circuit supervisor) to the Labels and \* Packaging Staff, Meat and Poultry Inspection, Food Safety and Quality Service, \* USDA, Washington, D.C. 20250, accompanied by the formula and details of preparation and packaging for each product. Within 90 days after inauguration of inspection, all labeling material and marking devices temporarily approved by the circuit supervisor must receive approval as required by §§ 316.7, 317.3, and 317.4, of this subchapter or their use must be discontinued.

(4) The circuit supervisor will also review all shipping containers to insure that they do not have any false or misleading labeling and are otherwise not misbranded. Modifications of unacceptable information on labeling material by the use of self-destructive pressure sensitive tape or by blocking out with an ink stamp will be authorized on a temporary basis to permit the maximum allowable use of all labeling materials on hand. All unacceptable labeling material which is not modified to comply with the requirements of this subchapter must be destroyed or removed from the official establishment.



(f) Sections 320.1, 320.2, 320.3, 320.4, 320.5, 325.20, and 325.21 apply to operations and transactions not in or for commerce in a State designated under paragraph 301(c) only if the State is also designated under section 205 of the Act and if such provisions are applicable as shown in § 331.6 of this part.

(g) Paragraph 321.1(a) of this subchapter will not apply to States designated under paragraph 301(c) of the Act.

(h) Parts 322 and 327 and § 325.3 of this subchapter relating to exports and imports do not apply to operations and transactions solely in or for intrastate commerce.

(i) Part 325 of this subchapter will apply to establishments required to have inspection under § 302.1(a)(2) of this subchapter and to operations and transactions solely in or for intrastate commerce, except as provided in paragraphs (h) and (j) of this section.

(j) Sections 325.4, 325.15, and 325.1(b) of this subchapter will not apply to require a certificate, or evidence thereof, for the distribution solely within any designated State of products that are U.S. inspected and passed and so marked.

§ 331.4 Control and disposal of nonfederally inspected products in States designated under paragraph 301(c) of the Act.

Upon the effective date of designation of a State under paragraph 301(c) of the Act, no products can be prepared within the State unless they are prepared under inspection pursuant to the regulations in this subchapter or are exempted from the requirement of inspection under § 303.1 of this subchapter, and no unexempted products which were prepared without any inspection can lawfully be distributed within the State. For a period of 90 days from the effective date of such designation, products which were prepared and inspected and passed under the supervision of a responsible State or local inspection agency can be distributed solely within the State, provided they are not adulterated or misbranded, except that the official inspection legend is not required. Within the 90-day period, products that have been inspected by the State or local inspection agency may be further prepared and otherwise handled in official establishments required to have inspection under § 302.1(a)(2) of this subchapter or at establishments exempted from the requirements of such inspection under § 303.1 of this subchapter, and may be distributed as provided in this section but otherwise shall be handled in accordance with § 305.4 of this subchapter. Such products shall not bear any [Federal] official inspection legends. After said 90-day period, only federally inspected and passed products may be distributed within the designated State, except as provided in § 303.1 of this subchapter.

§331.5 Criteria and procedure for designating establishments with operations which would clearly endanger the public health; disposition of products; application of regulations.

(a) An establishment preparing products solely for distribution within any State shall be designated as one producing adulterated products which would clearly endanger the public health, if:

(§ 331.5(a) continued)

(1) Any meat or meat food product prepared at the establishment is adulterated in any of the following respects:

(i) It bears or contains a pesticide chemical, food additive, or color additive, that is "unsafe" within the meaning of sections 408, 409, or 706 of the Federal Food, Drug, and Cosmetic Act or was intentionally subjected to radiation in a manner not permitted under section 409 of said Act; or if it bears or contains other added poisonous or added deleterious substance which may render it injurious to health or make it unfit for human food; or

(ii) It consists in whole or in part of any filthy, putrid, or decomposed substance or is for any other reason unsound, unhealthful, or unwholesome or otherwise unfit for human food (for example, it was prepared from meat or other ingredients exhibiting spoilage characteristics; or it is, or was prepared from, a carcass affected with a disease transmissible to humans and its condemnation would be required under Part 309 or 310 of the Federal meat inspection regulations (9 CFR Parts 309, 310) at federally inspected establishments; or it is a ready-to-eat pork product which has not been treated to destroy trichinae as prescribed in § 318.10 of this subchapter for products at federally inspected establishments); or

(iii) It has been prepared, packed or held under insanitary conditions whereby it may have become contaminated with filth or may have been rendered injurious to health (for example if insects or vermin are not effectively controlled at the establishments, or insanitary water is used in preparing meat or meat food products for human food); or

(iv) It is, in whole or in part, the product of an animal that died otherwise than by slaughter; or

(v) Its container is composed, in whole or in part, of any poisonous or deleterious substance which may render the contents injurious to health; and

(2) Such adulterated articles are intended to be or are distributed from the establishment while capable of use as human food.

(b) When any such establishment is identified by a Program inspector as one producing adulterated product, which would clearly endanger public health under the criteria in paragraph (a) of this section, the following procedure will be followed:

(1) The Program inspector will informally advise the operator of the establishment concerning the deficiencies found by him and report his findings to the appropriate Regional Director for the Program. When it is determined by the Regional Director that any establishment preparing products solely for distribution within any State is producing adulterated products for distribution within such State which would clearly endanger the public health, written notification thereof will be issued to the appropriate State officials, including the Governor of the State and the appropriate Advisory Committee, for effective action under State or local law to prevent such endangering of the public health. Such written notification shall clearly specify the deficiencies deemed to result in the production of adulterated products and shall specify a reasonable time for such action under State or local law.

(2) If effective action is not taken under State or local law within the specified time, written notification shall be issued by the Regional Director to the operator of the establishment, specifying the deficiencies involved and allowing him ten days to present his views or make the necessary corrections, and notifying him that failure to correct such deficiencies may result in designation of the establishment and operator thereof as subject to the provisions of titles I and IV of the Act as though engaged in commerce.

(§ 331.5(b) continued)

(3) Thereafter the Program inspector shall survey the establishment and designate it if he determines, in consultation with the Regional Director, that it is producing adulterated products, which would clearly endanger the public health, and formal notice of such designation will be issued to the operator of the establishment by the Regional Director.

(c) Products on hand at the time of designation of an establishment under this section are subject to detention, seizure and condemnation in accordance with Part 329 of this subchapter: Provided, That products that have been federally inspected and so identified and that have not been further prepared at any nonfederally inspected establishment may be released for distribution if the products appear to be not adulterated or misbranded at the time of such release.

(d) No establishment designated under this section can lawfully prepare any products unless it first obtains inspection or qualifies for exemption under § 303.1 of this subchapter. All of the provisions of the regulations shall apply to establishments designated under this section, except that the exceptions provided for in § 331.3 of this part shall apply to such establishments.

§ 331.6 Designation of States under section 205 of the Act; application of sections of the Act and the regulations.

Each of the following States has been designated, effective on the date shown below, under section 205 of the Act, as a State in which the provisions of the sections of the Act and regulations specified below shall apply to operators engaged, other than in or for commerce, in the kinds of business indicated below:

Sections of Act and Regulations	Classes of Operators	State	Effective Date of Designation	
* Act, 202; §§ 320.1, 320.2, 320.3, and 320.4.	Persons engaged (not in or for commerce) in (1) the business of slaughtering any livestock or pre- paring, freezing, packaging or labeling, any livestock car- casses or parts or products thereof, for use as human food or animal food; (2) the business of buying or selling (as a meat broker, whole- saler or otherwise), transporting or storing any live- stock carcasses or	Arkansas	3-29-82	*
		California	4-1-76	
		Colorado	7-1-75	
		Connecticut	10-1-75	
*		Guam	11-19-76	*
		Idaho	3-29-82	
		Kentucky	4-18-73	
		Maine	2-9-81	
*		Massachusetts	1-12-76	*
		Michigan	3-29-82	
		Minnesota	1-31-75	
		Missouri	1-31-75	
		Montana	1-31-75	
		Nebraska	1-31-75	
		Nevada	1-31-75	
		New Hampshire	10-29-79	
		New Jersey	7-1-75	
		New York	7-16-75	
		North Dakota	7-23-73	



	parts or products thereof; or (3) business as a renderer, or in the business of buying, selling, or transporting any dead, dying, disabled, or diseased livestock or parts of carcasses of any livestock that died otherwise than by slaughter.	N. Mariana I. 10-29-79 Oregon 1-31-75 Pennsylvania 5-2-74 Puerto Rico 11-19-76 Rhode Island 3-29-82 Tennessee 10-1-75 Virgin Is. 11-19-76 Washington 1-31-75		
*	Act, 203; § 320.5.	Person engaged (not in or for commerce in business as a meat broker; renderer; animal food manufacturer; wholesaler or public warehouseman of livestock carcasses, or parts or products thereof; or buying, selling, or transporting any dead, dying, disabled or diseased livestock, or parts of carcasses of any such livestock that died otherwise than by slaughter.	Arkansas 3-29-82 California 4-1-76 Colorado 7-1-75 Connecticut 10-1-75 Guam 11-19-76 Idaho 3-29-82 Kentucky 4-18-73 Maine 2-9-81 Massachussets 1-12-76 Michigan 3-29-82 Minnesota 1-31-75 Missouri 1-31-75 Montana 1-31-75 Nebraska 1-31-75 Nevada 1-31-75 New Hampshire 10-29-79 New Jersey 7-1-75 New York 7-16-75 North Dakota 7-23-75 N. Mariana Is. 10-29-79 Oregon 1-31-75 Pennslyvania 5-2-74 Puerto Rico 11-19-76 Rhode Island 3-29-82 Tennessee 10-1-75 Virgin Islands 11-19-76 Washington 1-31-75	*
*	Act, 204; §§ 325.20 and 325.21.	Persons engaged (not in or for commerce) in the business of buying, selling, or transporting any dead, dying, disabled or diseased animals, or parts of carcasses of	Arkansas 3-29-82 Connecticut 10-1-75 Quam 11-19-79 Idaho 3-29-82 Kentucky 4-18-73 Maine 2-9-81 Massachusetts 1-12-76 Michigan 3-29-82 Minnesota 1-31-75	*



any animals that  
died otherwise  
than by slaughter.

Montanna	1-31-75
Nevada	1-31-75
New Hampshire	10-29-79
New Jersey	7-1-75
New York	7-16-75
North Dakota	7-23-75
N. Mariana Is.	10-29-79
Oregon	1-31-75
Pennsylvania	5-2-74
Puerto Rico	11-19-76
Rhode Island	3-29-82
Virgin	
Islands	11-19-76
Washington	1-31-75

\*

PART 335-RULES OF PRACTICE GOVERNING PROCEEDINGS  
UNDER THE FEDERAL MEAT INSPECTION ACT

Authority: 34 Stat. 1264, as amended; 21 U.S.C. 621.

Subpart A - General

§ 335.1 Scope and applicability of rules of practice.

(a) The Uniform Rules of Practice for the Department of Agriculture promulgated in Subpart H of Part 1, Subtitle A, Title 7, Code of Federal Regulations, are the Rules of Practice applicable to adjudicatory, administrative proceedings under sections 4, 6, 7(e), 8, and 401 of the Federal Meat Inspection Act (21 U.S.C. 604, 606, 607(e), 608 and 671). In addition, the Supplemental Rules of Practice set forth in Subpart B of this Part shall be applicable to such proceedings.

(b) The rules of practice set forth in Subpart C of this Part shall be applicable to the suspension of assignment of inspectors for threats to forcibly assault or forcible assault, intimidation or interference with any inspection service employee pursuant to section 305.5(b) of the regulations (9 CFR 305.5(b)) under the Federal Meat Inspection Act. In addition, the definitions applicable to proceedings under the Uniform Rules of Practice (7 CFR 1.132) shall apply with equal force and effect to proceedings under Subpart C.

(c) The rules of practice set forth in Subpart D of this Part shall be applicable to the suspension of assignment of inspectors under section 3(b) of the Act (21 U.S.C. 603(b)). In addition, the definitions applicable to proceedings under the Uniform Rules of Practice (7 CFR 1.132) shall apply with equal force and effect to proceedings under Part 313.

Subpart B - Supplemental Rules of Practice

§ 335.10 Refusal or withdrawal of inspection service under section 401 of the Act.

If the Administrator has reason to believe that the applicant for or recipient of service under Title I of the Act is unfit to engage in any business requiring such inspection because of any of the reasons specified in section 401 of the Act, he may institute a proceeding by filing a complaint with the Hearing Clerk, who shall promptly serve a true copy thereof upon each respondent, as provided in section 1.147(b) of the Uniform Rules of Practice (9 CFR 1.147(b)).

§ 335.11 Withdrawal of inspection service for failure of an establishment to destroy any condemned carcass or part thereof or any condemned meat or meat food product.

(a) In any situation in which the Administrator has reason to believe that an establishment which receives inspection service under Title I of the Federal Meat Inspection Act has failed to destroy any condemned carcass or part thereof or any condemned meat or meat food product, as required under sections 4 and 6 of the Federal Meat Inspection Act (21 U.S.C. 604 and 606) and the regulations in this subchapter, he may notify the operator of the establishment, orally or in writing, of the Administrator's intent to withdraw (for such period or indefinitely as the Administrator deems necessary to



(§ 335.11(a) continued)

effectuate the purposes of the Act) inspection service from the establishment, pursuant to sections 4, 6, and 401 of the Act (21 U.S.C. 604, 606 and 671) and section 305.5(a) of the regulations (9 CFR 305.5(a)), if the establishment fails to destroy the condemned articles involved, as specified in the notification, within three days of the receipt of the notification by the operator of the establishment. In the event of oral notification, a written confirmation shall be given, as promptly as circumstances permit, to the operator of the establishment of the intent to withdraw inspection. The written notification or confirmation shall be served upon the operator of the establishment in the manner prescribed in § 1.147(b) of the Uniform Rules of Practice (7 CFR 1.147(b)).

(b) If any establishment so notified fails to destroy any condemned carcass or part thereof or any condemned meat or meat food product as specified in the notice, the Administrator may issue and file a complaint in accordance with the Uniform Rules of Practice. Effective upon service of the complaint, inspection service under the Act shall be withdrawn from such establishment as provided in sections 4, 6, and 401 of the Federal Meat Inspection Act (21 U.S.C. 604, 606, and 671), pending final determination in the proceeding.

§ 335.12 Withholding use of marking, labeling, or containers from use under section 7 of the Federal Meat Inspection Act.

(a) In any situation in which the Administrator determines that any marking or labeling or size or form of any container in use or proposed for use with respect to any article subject to Title I of the Federal Meat Inspection Act is false or misleading in any particular, he shall notify, in writing, the person, firm, or corporation using or proposing to use such marking, labeling, or container, that such use shall be withheld unless the marking, labeling, or container is modified in such a manner as the Administrator may prescribe so that it would not be false or misleading.

(b) The written notification shall briefly set forth the reason for withholding the use of the marking, labeling, or container, and shall offer the respondent an opportunity to submit a written statement by way of answer to the notification and a right to request a hearing with respect to the merits or validity of the withholding action. The written notification shall be served in the manner prescribed in § 1.147(b) of the Uniform Rules of Practice (7 CFR 1.147(b)).

(c) Effective upon service of the notification, the use of the marking, labeling, or container shall be withheld, if the Administrator so directs.

(d) If any person, firm, or corporation so notified fails to accept the determination of the Administrator and files an answer and requests a hearing, and the Administrator, after review of the answer, determines the initial determination to be correct, he shall file with the Hearing Clerk the notification, answer and request for hearing, which shall constitute the complaint and answer in the proceeding, which shall thereafter be governed by the Uniform Rules of Practice.

§ 335.13 Refusal or withdrawal of inspection service under the Federal Meat Inspection Act for failure to maintain sanitary conditions.

(a) In any situation in which the Administrator determines that the sanitary conditions of an establishment which is applying for inspection or receiving inspection under Title I of the Federal Meat Inspection Act are such that any meat or meat food product prepared therein are or would be rendered



(§ 335.13(a) continued)

adulterated, he shall refuse to allow said meat or meat food products to be labeled, marked, stamped, or tagged as "inspected and passed," pursuant to section 8 of the Act (21 U.S.C. 608). The Administrator shall notify the applicant or operator of the establishment, orally or in writing, as promptly as circumstances permit, of such refusal to inspect and pass the meat or meat food products and the reasons therefor, and the action which the Administrator deems necessary to eliminate the insanitary conditions. In the event of oral notification, written confirmation shall be given, as promptly as circumstances permit, to the applicant or operator of the establishment in the manner prescribed in § 1.147(b) of the Uniform Rules of Practice (7 CFR 1.147(b)).

(b) If any applicant or operator of an establishment so notified fails to take the necessary action to eliminate the insanitary conditions within the period specified in the notice, the Administrator may issue a complaint in accordance with the Uniform Rules of Practice. Effective upon service of the complaint, inspection service shall be refused or withdrawn from such establishment as provided in sections 8 and 401 of the Act pending final determination in the proceeding.

Subpart C--Rules Applicable to Suspension of Assignment  
of Inspectors for Threats to Forcibly Assault or Forcible Assault,  
Intimidation or Interference With Any Inspection Service Employee

§ 335.20 Notification to operator of establishment of incident.

In any situation in which a supervisor of an inspection service employee determines that the operator of any official establishment or any subsidiary therein, or any officer, employee, or agent of any such operator or any subsidiary therein, acting within the scope of his office, employment, or agency, has threatened to forcibly assault or has forcibly assaulted, intimidated or interfered with any inspection service employee, under his supervision, in or on account of the performance of the employee's official duties under the Act, he shall notify the operator of the establishment, orally or in writing, of the incident in accordance with section 305.5(b) of the regulations in this subchapter (9 CFR 305.5(b)).

§ 335.21 Procedure upon failure of operator of establishment to take action required by section 305.5(b) of the regulations.

(a) If any operator of an establishment notified pursuant to § 335.20 fails to promptly take any of the actions specified in section 305.5(b) of the regulations (9 CFR 305.5(b)), the Administrator may suspend the assignment of inspectors at that establishment, in whole or in part, as the Administrator determines necessary to avoid impairment of the effective conduct of inspection service, by notifying the operator of the establishment, orally or in writing, of such suspension. In the event of oral notification, a written confirmation shall be given, as promptly as circumstances permit, to the operator of the establishment. The written notification or confirmation shall be served upon the operator of the establishment in the manner prescribed in § 1.147(b) of the Uniform Rules of Practice (7 CFR 1.147(b)).

(b) The written notification or confirmation, specified in paragraph (a) of this section, which shall constitute the complaint in the proceeding, shall briefly set forth the reason for the suspension of the assignment of inspectors,

including allegations of fact which constitute a basis for the action. The compliant shall offer the respondent opportunity to submit a specific written compliant shall offer the respondent opportunity to submit a specific written statement by way of answer and the right to request a hearing with respect to the merits or validity of the suspension action, and shall state the time within which answer by the respondent must be made, which shall not be less than 10 days after service of the compliant. At any time prior to the close of the hearing, the complaint may be amended; but, in case of an amendment adding new provisions, the hearing shall, on the request of the respondent, be adjourned for a period not exceeding 15 days, if the judge determines that such an adjournment is necessary to avoid prejudice to the respondent.

(c) A copy of the complaint served upon the respondent shall be filed with the Hearing Clerk who shall assign the matter a docket number.

(d) After the complaint is served upon the respondent, as provided in paragraphs (a) and (b) of this section, the proceeding shall thereafter be conducted in accordance with rules of practice which shall be adopted for the proceeding.

Subpart D--Rules Applicable to Suspension of  
Assignment of Inspectors Under Section 3(b) of the  
Federal Meat Inspection Act

Authority.—Sec. 21, 34 Stat. 1260, as amended, 21 U.S.C. 621; 92 Stat. 1069, 42 FR 35625, 35626, 35631.

§ 335.30 Suspension of the assignment of inspectors under section 3(b) of the Act.

In any situation in which the Administrator has determined that livestock have been inhumanely slaughtered or handled in connection with slaughter at an official establishment, the Administrator may suspend the assignment of inspectors at that establishment, in whole or in part, as the Administrator determines necessary to prevent inhumane treatment of livestock. The Administrator shall notify the operator of an establishment orally or in writing, of such suspension as soon as possible. In the event of oral notification, a written confirmation shall be given as promptly as circumstances permit the operator of the establishment. The written notification shall be served upon the operator of the establishment in a manner prescribed in § 1.147(b) of the Uniform Rules of Practice (7 CFR 1.147(b)).

§ 335.31 Written notification to operator of establishment of incident.

The written notification or confirmation, specified in § 335.30, shall constitute the complaint in the proceeding and shall briefly set forth the reason for the suspension of the assignment of inspectors including allegations of fact which constitute a basis for action. The complaint shall offer the establishment an opportunity to request a hearing with respect to the merits or validity of the suspension action and shall give the establishment the opportunity to furnish written assurances satisfactory to the Secretary that all inhumane slaughtering and handling in connection with slaughter have stopped and will not recur. The complaint shall state the time within which the respondent's answer must be made, which shall not be less than 10 days after service of the complaint.



If any establishment notified in accordance with § 335.31:

(a) Returns an answer and requests a hearing, the complaint, answer, and request for hearing shall be filed with the Hearing Clerk, who shall assign the matter a docket number. The proceeding shall thereafter be conducted in accordance with the rules of practice which shall be adopted for the proceeding; or

(b) Returns written assurances which the Secretary determines to be unsatisfactory, the establishment shall promptly be informed of this determination in a written notification. Said notification shall briefly set forth the reason the assurances were deemed unacceptable and shall offer the establishment the right to file an answer to the original complaint and to request a hearing with respect to the merits or validity of the suspension action. If any establishment so notified files an answer to the original complaint and requests a hearing, a copy of the complaint, answer, and request for hearing shall be filed with the Hearing Clerk, who shall assign the matter a docket number. The proceeding shall thereafter be conducted in accordance with the rules of practice which shall be adopted for the proceeding.

(c) Returns written assurances which the Secretary determines to be satisfactory, the suspension shall be terminated and the establishment informed for this action as soon as possible.

#### Subpart E--Criminal Violations

\* AUTHORITY: Section 406, Pub. L. 99-641, 100 Stat. 3571; 21  
\* U.S.C. 676.

\*  
\*

§ 335.40 Opportunity for presentation of views before report of criminal violations.

(a) Except as provided in paragraph (a)(1) through (5) of this section, before any violation of the Federal Meat Inspection Act is reported to the Department of Justice by the Secretary for criminal prosecution the Secretary must give reasonable notice to the suspected violator that the Secretary intends to report the violation for prosecution and give the suspected violator an opportunity to present the violator's views to the Secretary with respect to such proceeding.

(1) Notice and opportunity need not be provided if the Secretary has any reason to believe that providing such notice and opportunity could result in the alteration or destruction of evidence, or where disclosure could result in injury to persons or property.

(2) Notice and opportunity need not be provided if the Secretary has any reason to believe that providing such notice and opportunity could result in flight of a suspected violator to avoid prosecution.

(3) Notice and opportunity need not be provided if the Secretary has any reason to believe that providing such notice and opportunity could result in compromising special investigative techniques, such as undercover or other covert operations.

- \* (4) Notice and opportunity need not be provided when the impending  
\* criminal referral involves suspicion of bribery and related offenses, or  
\* clandestine slaughtering and/or processing operations.  
\* (5) Notice and opportunity need not be provided when the impending  
\* referral is part of an investigation involving non-Act violations, and the  
\* Act and non-Act violations are jointly referred for prosecution.  
\* (b) A notice of opportunity to present views will be sent by registered  
\* or certified mail, summarize the violations that constitute the basis of the  
\* contemplated prosecution, and describe the procedures for presentation of  
\* views. Any information given by a respondent, orally or in writing, shall  
\* become part of the Department's official record concerning the matter. The  
\* Department is under no obligation to disclose evidence to the suspected  
\* violator.

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# I N D E X

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BOOK II

# Poultry Inspection Regulations

TITLE 9, CHAPTER III, SUBCHAPTER C  
Code of Federal Regulations





TITLE 9 - ANIMALS AND ANIMAL PRODUCTS

CHAPTER III - ANIMAL AND PLANT HEALTH INSPECTION SERVICE  
(MEAT AND POULTRY INSPECTION)

DEPARTMENT OF AGRICULTURE

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SUBCHAPTER C - MANDATORY POULTRY PRODUCTS INSPECTION

PART 381 - POULTRY PRODUCTS INSPECTION REGULATIONS

SUBPART A-DEFINITIONS

\* AUTHORITY: 21 U.S.C. 451; et. seq.; 7 U.S.C. 450 et. seq. \*

(a) For the purposes of the regulations in this part, unless otherwise required by the context, the singular form shall also import the plural and the masculine form shall also import the feminine, and vice versa.

(b) For the purposes of such regulations, unless otherwise required by the context, the following terms shall be construed, respectively, to mean:

(1) Acceptable. "Acceptable" means suitable for the purpose intended and acceptable to the Administrator.

(2) Act. "Act" means the Poultry Products Inspection Act (71 Stat. 441, as amended by the Wholesome Poultry Products Act, 82 Stat. 791; 21 U.S.C. 451 et seq.).

(3) Administrator. "Administrator" means the Administrator of the Food Safety and Inspection Service of the Department or any other officer or employee of the Department to whom there has heretofore been delegated, or to whom there may hereafter be delegated the authority to act in his stead.

(4) Adulterated. "Adulterated" applies to any poultry product under one or more of the following circumstances:

(i) If it bears or contains any poisonous or deleterious substance which may render it injurious to health; but in case the substance is not an added substance, such article shall not be considered adulterated under this clause if the quantity of such substance in or on such article does not ordinarily render it injurious to health;

(ii) (a) If it bears or contains (by reason of administration of any substance to the live poultry or otherwise) any added poisonous or added deleterious substance (other than one which is a pesticide chemical in or on a raw agricultural commodity; a food additive; or a color additive) which may, in the judgment of the Administrator, make such article unfit for human food;

(b) If it is, in whole or part, a raw agricultural commodity and such commodity bears or contains a pesticide chemical which is unsafe within the meaning of section 408 of the Federal Food, Drug, and Cosmetic Act;

(c) If it bears or contains any food additive which is unsafe within the meaning of section 409 of the Federal Food, Drug, and Cosmetic Act;

(d) If it bears or contains any color additive which is unsafe within the meaning of section 706 of the Federal Food, Drug, and Cosmetic Act; Provided, That an article which is not otherwise deemed adulterated under (b), (c), or (d) of this subdivision shall nevertheless be deemed adulterated if use of the pesticide chemical, food additive, or color additive in or on such article is prohibited by the regulations in this part in official establishments;

(iii) If it consists in whole or in part of any filthy, putrid, or decomposed substance or is for any other reason unsound, unhealthful, unwholesome, or otherwise unfit for human food;

(iv) If it has been prepared, packed, or held under insanitary conditions whereby it may have become contaminated with filth, or whereby it may have been rendered injurious to health;

(v) If it is, in whole or in part, the product of any poultry which has died otherwise than by slaughter;

(vi) If its container is composed, in whole or in part, of any poisonous or deleterious substance which may render the contents injurious to health;

(vii) If it has been intentionally subjected to radiation, unless the use of the radiation was in conformity with a regulation or exemption in effect pursuant to section 409 of the Federal Food, Drug, and Cosmetic Act; or

(viii) If any valuable constituent has been in whole or in part omitted or abstracted therefrom; or if any substance has been substituted, wholly or in part therefore; or if damage or inferiority has been concealed in any manner; or if any substance has been added thereto or mixed or packed therewith so as to increase its bulk or weight, or reduce its quality or strength, or make it appear better or of greater value than it is.

(5) Animal food manufacturer. "Animal Food Manufacturer" means any person engaged in the business of manufacturing or processing animal food.

(6) Applicant. "Applicant" means any person who requests inspection service, exemption, or other authorization under the regulations.

(7) Biological residue. "Biological Residue" means any substance, including metabolites, remaining in poultry at the time of slaughter or in any of its tissues after slaughter, as the result of treatment or exposure of the live poultry to a pesticide, organic compound, metallic or other inorganic compound, hormone, hormone-like substance, growth promoter, antibiotic, anthelmintic, tranquilizer, or other agent that leaves a residue.

(8) Capable of use as human food. The term "capable of use as human food" applies to any carcass, or part or product of a carcass of any poultry, unless it is denatured or otherwise identified as required by the regulations, or it is naturally inedible by humans.

(9) Carcass. This term means all parts, including viscera, of any slaughtered poultry.

(10) Commerce. "Commerce" means commerce between any State, any territory, or the District of Columbia, and any place outside thereof; or within any territory not organized with a legislative body, or the District of Columbia.

(11) Consumer package. "Consumer package" means any container in which a poultry product is enclosed for the purpose of display and sale to household consumers.

(12) Container. The term "container" includes any box, can, tin, cloth, plastic, or any other receptacle, wrapper, or cover.

(13) Department. "Department" means the United States Department of Agriculture.



(14) (Reserved)

(15) (Reserved)

(16) Edible. This term means that an article is intended for use as human food.

(17) Egg Products Inspection Act. "Egg Products Inspection Act" means the Act so entitled, approved December 29, 1970 (84 Stat. 1620, 21 U.S.C. 1031 et seq.).

(18) Federal Food, Drug, and Cosmetic Act. "Federal Food, Drug, and Cosmetic Act" means the Act so entitled, approved June 25, 1938 (52 Stat. 1040), and acts amendatory thereof or supplementary thereto (21 U.S.C. 301 et seq.).

(19) Federal Meat Inspection Act. "Federal Meat Inspection Act" means the Act so entitled, approved March 4, 1907, 34 Stat. 1260, as amended by the Wholesome Meat Act, 81 Stat. 584 (21 U.S.C. 601 et seq.).

(20) Free from protruding pinfeathers. "Free from protruding pinfeathers" means that the carcass is free from protruding pinfeathers which are visible to an inspector during an examination of the carcass at normal operating speeds. However, a carcass may be considered as being free from protruding pinfeathers if it has a generally clean appearance (especially on the breast), and if not more than an occasional protruding pinfeather is in evidence during a more careful examination of the carcass.

(21) Giblets. "Giblets" means the liver from which the bile sac has been removed, the heart from which the pericardial sac has been removed, and the gizzard from which the lining and contents have been removed: Provided, That each such organ has been properly trimmed and washed.

(22) Immediate container. "Immediate container" includes any consumer package; or any other container in which poultry products, not consumer packaged, are packed.

(23) Inedible. This term means any carcass or any part of a carcass that is either naturally inedible by humans or is rendered unfit for human food by reason of adulteration or denaturing.

(24) Inspected for wholesomeness. This term means that the poultry product so identified has been inspected and was found at the time of such inspection to be not adulterated.

(25) Inspection. "Inspection" means any inspection required by the regulations to determine whether any poultry or poultry products comply with the requirements of the Act and the regulations.

(26) Inspection Service. "Inspection Service" means the organizational unit within the Department having the responsibility for carrying out the provisions of the Act.

\* (27) (i) Inspection Service employee. This term refers to any employee of the Inspection Service who is authorized to perform any function under the regulations.



(ii) Inspection Service supervisor. This term refers to any employee of the Inspection Service who is delegated authority to exercise supervision over certain phases of the inspection program at a designated level.<sup>1</sup>

(28) (i) Inspector. "Inspector" means ( ) an employee or official of the U.S. Government authorized by the Administrator to inspect poultry and poultry products under the authority of this Act, or ( ) any employee or official of the government of any State or Territory or the District of Columbia authorized by the Administrator to inspect poultry and poultry products under the authority of this Act, under an agreement entered into between the Administrator and the appropriate State or other agency.

(ii) Inspector in Charge. This term means the inspector primarily responsible for the conduct of inspection at any particular official establishment.

(29) Label. This term applies to any display of written, printed, or graphic matter upon any article or the immediate container (not including package liners) of any article.

(30) Labeling. This term applies to all labels and other written, printed, or graphic matter (i) upon any article or any of its containers or wrappers, or (ii) accompanying such article.

(31) Misbranded. This term applies to any poultry product under one or more of the following circumstances:

(i) If its labeling is false or misleading in any particular;

(ii) If it is offered for sale under the name of another food;

(iii) If it is an imitation of another food, unless its label bears, in type of uniform size and prominence, the word "imitation" and immediately thereafter, the name of the food imitated;

(iv) If its container is so made, formed, or filled as to be misleading;

(v) If in a package or other container, unless it bears a label showing:

(a) The name and place of business of the manufacturer, packer, or distributor; and

(b) An accurate statement of the quantity of the contents in terms of weight, measure, or numerical count; except as otherwise provided in § 381.121(a) with respect to the quantity of contents;

(vi) If any word, statement, or other information required by or under authority of the Act to appear on the label or other labeling is not prominently placed thereon with such conspicuousness (as compared with other words, statements, designs, or devices, in the labeling) and in such terms as to render it likely to be read and understood by the ordinary individual under customary conditions of purchase and use;

(vii) If it purports to be or is represented as a food for which a definition and standard of identity or composition is prescribed by the regulations in Subpart P of this part unless:

(a) It conforms to such definition and standard, and

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<sup>1</sup> Information identifying the employees who have been delegated such authority at various levels may be obtained from an inspector or from the Administrator, Food Safety and Inspection Service, U.S. Department of Agriculture, \* Washington, D.C. 20250. \*

(b) Its label bears the name of the food specified in the definition and standard, and insofar as may be required by such regulations, the common names of optional ingredients (other than spices, flavoring, and coloring) present in such food.

(viii) If it purports to be or is represented as a food for which a standard or standards of fill of container have been prescribed by regulations of the Secretary,<sup>1</sup> and falls below the standard of fill of container applicable thereto, unless its label bears, in such manner and form as such regulations specify, a statement that it falls below such standard;

(ix) If it is not subject to the provisions of subdivision (vii) of this subparagraph, unless its label bears:

(a) The common or usual name of the food, if any there be, and

(b) In case it is fabricated from two or more ingredients, the common or usual name of each ingredient, except as otherwise provided in § 381.118(c);

(x) If it purports to be or is represented for special dietary uses, unless the label bears such information concerning its vitamin, mineral, and other dietary properties as is required by § 381.124;

(xi) If it bears or contains any artificial flavoring, artificial coloring, or chemical preservative, unless it bears a label stating that fact; except as otherwise provided in § 381.119, or

(xii) If it fails to bear, directly thereon or on its containers, when required by § 381.123, the official inspection legend and the official establishment number of the establishment where the product was processed; and unrestricted by any of the foregoing; such other information as the Administrator may require in the regulations to assure that it will not have false or misleading labeling and that the public will be informed of the manner of handling required to maintain the article in a wholesome condition.

(32) Nonfood compounds. Any substance proposed for use in official establishments, the intended use of which will not result, directly or indirectly, in the substance becoming a component or otherwise affecting the characteristics of poultry or poultry products, excluding labeling and packaging materials as covered in Subpart N of this Part.

(33) Official establishment. "Official establishment" means any establishment as determined by the Administrator at which inspection of the slaughter of poultry, or the processing of poultry products, is maintained pursuant to the regulations.

(34) Official mark. This term means any symbol prescribed in Subpart M of this part to identify the status of any article or poultry under the Act.

(35) Official inspection legend. This term means the official inspection mark prescribed in § 381.96 or the official poultry identification mark prescribed in § 381.97, showing that an article was inspected for wholesomeness and passed in accordance with the Act.

(36) Official certificate. This term means any certificate prescribed in Subpart M of this part relating to poultry or poultry products.

(37) Official device. This term means any label or other device prescribed in Subpart M of this part for use in applying any official mark.

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<sup>1</sup> No such standards are currently in effect. However, § 381.129 prohibits the use of false or misleading containers.

(§ 381.1(b) continued)

(38) Pesticide chemical, food additive, color additive, raw agricultural commodity. These terms shall have the same meanings for the purposes of the Act and the regulations as under the Federal Food, Drug, and Cosmetic Act.

(39) Potable water. "Potable water" means water that has been approved by the State health authority or other agency or laboratory acceptable to the Administrator as safe for drinking and suitable for food processing.

(40) Poultry. "Poultry" means any domesticated bird (chickens, turkeys, ducks, geese, or guineas), whether live or dead.

(41) (i) Poultry product. This term means any poultry carcass or part thereof; or any product which is made wholly or in part from any poultry carcass or part thereof, excepting those exempted from definition as a poultry product in § 381.15. Except where the context requires otherwise (e.g., in subparagraph (42) of this paragraph), this term is limited to articles capable of use as human food.

(ii) Poultry food product. This term means any product capable of use as human food which is made in part from any poultry carcass or part thereof, excepting those exempted from definition as a poultry product in § 381.15.

(42) Poultry products broker. "Poultry products broker" means any person engaged in the business of buying or selling poultry products on commission, or otherwise negotiating purchases or sales of such articles other than for his own account or as an employee of another person.

(43) Process. Process used as a verb means to conduct any operation or combination of operations, whereby poultry is slaughtered, eviscerated, canned, salted, stuffed, rendered, boned, cut up, or otherwise manufactured or processed. The term "process" does not refer to freezing of poultry products, except when freezing is incidental to operations otherwise classed as "processing" under this paragraph.

(44) Ready-to-cook poultry. "Ready-to-cook poultry" means any slaughtered poultry free from protruding pinfeathers, vestigial feathers (hair or down as the case may be) and from which the head, feet, crop, oil gland, trachea, esophagus, entrails, mature reproductive organs, and lungs have been removed, and in the case of certain mature poultry, as defined in § 381.170(a) (1)(vi), (vii) and (2)(iv), the kidneys have been removed in accordance with the requirements of § 381.65(d), and with or without the giblets, and which is suitable for cooking without need of further processing. Ready-to-cook poultry also means any cut-up or disjointed portion of poultry or other parts of poultry such as reproductive organs, head, or feet that are suitable for cooking without need of further processing.

(45) Regulations. "Regulations" means the provisions of this entire part.

(46) Renderer. "Renderer" means any person engaged in the business of rendering carcasses, or parts or products of the carcasses, of poultry, except rendering conducted under inspection or exemption pursuant to the regulations.

(47) Secretary. "Secretary" means the Secretary of Agriculture of the United States or his delegate.

(48) Shipping container. "Shipping container" means any container used or intended for use in packaging the product packed in an immediate container.

(49) Slaughter. "Slaughter" means the act of killing poultry for human food.

(50) State. Except as otherwise provided in § 381.220 State means any State of the United States and the Commonwealth of Puerto Rico.



(51) (i) Supervision. This term means the controls, as prescribed in instructions to Inspection Service employees, to be exercised by them over particular operations to insure that such operations are conducted in compliance with the Act and the regulations in this part.

(ii) Circuit supervisor. This term refers to the official of the Inspection Service who is assigned responsibility for supervising the conduct of inspection at a specific group of official establishments.

(52) Territory. The term "territory" means Guam, the Virgin Islands of the United States, American Samoa, and any other territory or possession of the United States, excluding the Canal Zone.

(53) United States. This term means the States, the District of Columbia, and the territories of the United States.

(54) U.S. Detained. This term is applicable to poultry, poultry products, and other articles which are held in official custody in accordance with section 19 of the Act and § 381.210, pending disposal as provided in said section 19.

(55) U.S. Condemned. This term means that the poultry carcass, or part or product of a poultry carcass, so identified was inspected and found to be adulterated and is condemned.

(56) U.S. Refused Entry. This term means that the slaughtered poultry or other poultry product so identified was presented for inspection for entry into the United States and was found not to comply with the requirements of the Act.

(57) U.S. Rejected. This term means that the equipment or facility so identified is prohibited from being used in the processing of any poultry or poultry product until such equipment or facility is found by an inspector to be sanitary and otherwise eligible for use under the regulations.

(58) U.S. Retained. This term means that the poultry or carcass, or part or product of a carcass, of poultry so identified is held at an official establishment by the Inspection Service for further determination as to its disposal.

(59) Packaging material. Any cloth, paper, plastic, metal, or other material used to form a container, wrapper, label, or cover for poultry products.

(60) Animal food. Any article intended for use as food for dogs, cats, or other animals, derived wholly, or in part, from carcasses or parts or products of the carcasses of poultry, except that the term animal food as used herein does not include (i) processed dry animal food or (ii) livestock or poultry feeds manufactured from processed poultry byproducts (such as poultry byproduct meal, hydrolyzed poultry feathers and hydrolyzed poultry byproducts aggregate).

(61) Import Field Office (IFO). The office of the supervisor of import inspection activities for a particular importing field area. The areas are as follows:

- |        |  |
|--------|--|
| IFO #1 | Boston, MA - Covering the States of Massachusetts, New York (excluding New York City), Connecticut, Rhode Island, Vermont, New Hampshire, and Maine. |
| IFO#2  | New York, NY - Covering the areas of New York City and northern New Jersey.  |
| IFO#3  | Philadelphia, PA - Covering the State of Pennsylvania and the area of southern New Jersey.   |



- IFO #4 Baltimore, MD - Covering the States of Maryland, Delaware, West Virginia, Virginia and Kentucky.
- IFO #5 Charleston, SC - Covering the States of Tennessee, North Carolina South Carolina, Georgia, and Florida (excluding south Florida).
- IFO #6 Miami, FL - Covering the areas of southern Florida, Puerto Rico and the Virgin Islands.
- IFO #7 New Orleans, LA - Covering the States of Louisiana, Mississippi, Alabama, Arkansas, Texas, Oklahoma, Kansas, New Mexico, and Colorado.
- IFO #8 San Pedro, CA - Covering the States of Hawaii, Arizona, Utah, Nevada, the area of southern California, American Samoa, Guam, and the Northern Marianas.
- IFO #9 Tacoma, WA - Covering the States of Washington, Oregon, Idaho, Montana, Wyoming, North Dakota, South Dakota, Alaska, and Nebraska, and the area of northern California.
- IFO #10 Detroit, MI - Covering the States of Michigan, Wisconsin, Minnesota, Iowa, Missouri, Illinois, Indiana and Ohio.

(62) Import Supervisor. The official in charge of import inspection activities within each of the import field offices.

(c) For the purposes of the standard for cooked, smoked sausage (§ 319.180 of this chapter), the term "poultry byproduct" means the skin, fat, gizzard, heart, or liver, or any combination thereof, of any poultry.

Subpart B-Administration; Application of Inspection and Other Requirements

§ 381.3 Administration.

(a) General authority to administer the Act has been delegated to the Administrator (29 F.R. 16210, as amended; 37 F.R. 6327, 6505).

\* (b) The Administrator may in specific classes of cases waive for limited periods any provisions of the regulations in order to permit appropriate and necessary action in the event of a public health emergency or to permit experimentation so that new procedures, equipment, and processing techniques may be tested to facilitate definite improvements: Provided, That such waivers of the provisions of the regulations are not in conflict with the purposes or provisions of the Act. \*

\* (c) Pursuant to section 6 of the Act, the Administrator believes that, \* in establishments processing poultry products at which inspection under the \* Act and regulations is required, the frequency with which and the manner in \* which poultry products made from poultry previously slaughtered and \* eviscerated in official establishments are reinspected by Inspection Service \* employees should be based on considerations relevant to effective regulation \* of poultry products and protection of the health and welfare of consumers. In \* order to test procedures for use in making such determinations and, in \* particular, for determining whether and, if so, to what extent the intensity \* of inspection coverage exceeds that which should be deemed necessary pursuant \* to section 6 of the Act, the Administrator is initiating experimentation of a \*

new system of inspection for reviewing the performance of establishments and for designing the supervision and other conditions and methods of inspection coverage. For the period of such experimentation, the Administrator shall identify establishments for review, and the frequency and the manner of inspection by Inspection Service employees shall be determined on the basis of the results of those reviews and be otherwise in accordance with this section.

(d) The determinations referred to in paragraph (c) of this section shall be made by the Inspection Service and shall reflect evaluations of the performance and the characteristics of such establishments.

(1) In assessing the performance of an establishment, the following factors are appropriate for consideration:

(i) the history of compliance with applicable regulatory requirements by the person operating such establishment or by anyone responsibly connected with the business operating such establishment, as "responsibly connected" is defined in section 18(a) of the Act,

(ii) the competence of the person operating such establishment, as indicated by (A) knowledge of appropriate manufacturing practices and applicable regulatory requirements, (B) demonstrated ability to apply such knowledge in a timely and consistent manner, and (C) commitment to correcting deficiencies noted by Inspection Service employees and otherwise assuring compliance with applicable regulatory requirements, and

(iii) the procedures used in such establishment to control the production process, environment, and resulting product in order to assure and monitor compliance with the requirements of the Act and the rules and regulations promulgated thereunder.

(2) In assessing the characteristics of an establishment, the following factors are appropriate for consideration:

(i) the complexity of the processing operation(s) conducted at such establishment,

(ii) the frequency with which each such operation is conducted at such establishment,

(iii) the volume of product resulting from each such operation at such establishment,

(iv) whether and to what extent slaughter and evisceration operations also are conducted at such establishment,

(v) what, if any, food products not regulated under this Act or the Federal Meat Inspection Act also are processed at such establishment, and

(vi) the size of such establishment.

(e)(1) For the period of experimentation described in paragraph (c) of this section, the frequency of inspection by Inspection Service employees of operations other than slaughter and evisceration may be reduced in an establishment in which the procedures referred to therein are being tested if and only if the evaluation of the performance of such establishment described in paragraph (d)(1) indicates that there are:

(i) no instances, documented in records compiled no earlier than 10 years before, of substantial and recent noncompliance with applicable regulatory requirements (taking into account both the nature and frequency of any such noncompliance), and

(ii) the competence and control procedures needed to assure and monitor compliance with applicable regulatory requirements.

\* (2)(i) The frequency of Federal inspection and other conditions and  
\* methods of inspection coverage in any establishment in which the Federal  
\* inspection is reduced shall be based on:

\* (A) The evaluation of the characteristics of such establishment described  
\* in paragraph (d)(2) of this section,<sup>1/</sup>

\* (B) The significance of potential public health consequences of  
\* noncompliance, and

\* (C) The availability of Inspection Service employees.

\* (ii) To the extent that frequency of inspection or other conditions and  
\* methods of inspection coverage are identified as conflicting with provisions of  
\* the regulations in this part, the Administrator will waive such provisions for  
\* the period of experimentation, in accordance with paragraph (b) of this  
\* section.

\* <sup>1/</sup> These evaluations will be based upon guidelines developed by FSIS and the  
\* complexity categorization in FSIS Directive 1030.2 (Documentation of Processing  
\* and Combination Assignments, 4/22/85). The guidelines and Directive will be  
\* available for public inspection and copying in the Policy Office, Room 3168,  
\* South Agriculture Building, 14th Street and Independence Avenue, SW.,  
\* Washington, D.C.

§ 381.4 Inspection in accordance with methods prescribed or approved.

Inspection of poultry products shall be rendered pursuant to the regulations and under such conditions and in accordance with such methods as may be prescribed or approved by the Administrator.

§ 381.5 Publications.

Publications under the Act and the regulations shall be made in the Federal Register and in such other media as the Administrator may designate.

§ 381.6 Establishments requiring inspection.

Inspection under the regulations is required at:

(a) Every establishment, except as provided in § 381.10(a) and (b) or § 381.11, in which any poultry is slaughtered for transportation or sale in commerce, or in which any poultry products are wholly or in part, processed for transportation or sale in commerce, as articles intended for use as human food;

(b) Every establishment, except as provided in § 381.10 (a) and (b), (c), or (d), or § 381.11, within any State or organized territory which is designated in § 381.221 pursuant to section 5(c) of the Act, at which any poultry is slaughtered or any poultry products are processed, for use as human food solely for distribution within such jurisdiction; and

(c) Except as provided in § 381.10 (a) and (b), or (c), or § 381.11, every establishment designated by the Administrator pursuant to section 5(c) of the Act as one producing adulterated poultry products which would clearly endanger the public health.

§ 381.7 Coverage of all poultry and poultry products processed in official establishments.

All poultry and poultry products processed in an official establishment shall be inspected, handled, processed, marked, and labeled as required by the regulations.

Subpart C-Exemptions

§ 381.10 Exemptions for specified operations.

(a) The requirements of the Act and the regulations for inspection of the processing of poultry and poultry products shall not apply to:

(1) Any retail dealer with respect to poultry products sold in commerce directly to consumers in an individual retail store, if the only processing operation performed by such retail dealer is the cutting up of poultry products on the premises where such sales to consumers are made: Provided, That such





operation is conducted under such sanitary standards, practices, and procedures as result in the preparation of poultry products that are not adulterated: And provided, further, That the poultry products sold in commerce are derived from poultry inspected and passed under the Act and such poultry products are not adulterated or misbranded at the time of sale (except that the official inspection legend shall not be used). (For the purposes of this subparagraph, a retail dealer is any person who sells poultry products directly to consumers as defined in paragraph (d)(2)(vi) of this section and whose sales of poultry products to household consumers constitute, in terms of dollar value, at least 75 percent of his total sales of poultry products.);

(2) The slaughter of poultry, and the processing of poultry products, by any person in any territory not organized with a legislative body, solely for distribution within such territory: Provided, That such poultry is sound and healthy and is slaughtered under such sanitary standards, practices, and procedures as result in the preparation of poultry products that are not adulterated: And provided, further, That the poultry products are not adulterated or misbranded when so distributed (except that the official inspection legend shall not be used).

(3) The slaughtering by any person of poultry of his own raising, and the processing by him and transportation in commerce of the poultry products exclusively for use by him and members of his household and his nonpaying guests and employees: Provided, That in lieu of complying with all the adulteration and misbranding provisions of the Act, such poultry is healthy and is slaughtered and processed under such sanitary standards, practices, and procedures as result in the preparation of poultry products that are sound, clean, and fit for human food, and the shipping containers of such poultry products bear the producer's name and address and the statement "Exempted-P.L. 90-492."

(4) The custom slaughter by any person of poultry delivered by the owner thereof for such slaughter, and the processing by such slaughterer and transportation in commerce of the poultry products exclusively for use, in the household of such owner, by him and members of his household and his nonpaying guests and the employees: Provided, That such custom slaughterer does not engage in the business of buying or selling any poultry products capable of use as human food: And provided, further, That in lieu of complying with all the adulteration and misbranding provisions of the Act, such poultry is healthy and is slaughtered and processed under such sanitary standards, practices, and procedures as result in the preparation of poultry products that are sound, clean and fit for human food, and the shipping containers of such poultry products bear the owner's name and address and the statement "Exempted-P.L. 90-492."

(5) The slaughtering of sound and healthy poultry and processing of poultry products therefrom in any State or territory or the District of Columbia by any poultry producer on his own premises with respect to poultry raised on his premises, and the distribution by any person solely within such jurisdiction of the poultry products derived from such operations: Provided, That (i) in lieu of complying with all the adulteration provisions of the Act,

such poultry is slaughtered and otherwise processed and handled under such sanitary standards, practices, and procedures as result in the preparation of poultry products that are sound, clean, and fit for human food when so distributed; (ii) such poultry products when so distributed, bear (in lieu of labeling that would otherwise be required) the producer's name and address and the statement "Exempted-P.L. 90-492" and such poultry products are not otherwise misbranded; (iii) such producer and distributor do not engage in the current calendar year in the business of buying or selling any poultry or poultry products other than as specified in this subparagraph (5) or in subparagraph (6) of this paragraph; and (iv) neither such producer or distributor slaughters or processes the products of more poultry than allowed by paragraph (b) of this section.

(6) The slaughtering of sound and healthy poultry or the processing of poultry products of such poultry in any State or territory or the District of Columbia by any poultry producer or other person for distribution by him solely within such jurisdiction directly to household consumers, restaurants, hotels, and boardinghouses, for use in their own dining rooms, or in the preparation of meals for sales direct to consumers: Provided, That (i) in lieu of complying with all the adulteration provisions of the Act, such poultry is slaughtered and otherwise processed and handled under such sanitary standards, practices, and procedures as result in the preparation of poultry products that are sound, clean, and fit for human food when distributed by such processor; (ii) such poultry products when so distributed bear (in lieu of labeling that would otherwise be required) the processor's name and address and the statement "Exempted-P.L. 90-492" and such poultry products are not otherwise misbranded; (iii) such processor does not engage in the current calendar year in the business of buying or selling any poultry or poultry products other than as specified in this subparagraph (6) or in subparagraph (5) of this paragraph; and (iv) such processor does not exceed the volume limitation prescribed in paragraph (b) of this section.

(7) The operations and products of small enterprises (including poultry producers) not exempted under subparagraphs (1) through (6) of this paragraph that are engaged in any State or territory or the District of Columbia in slaughtering and/or cutting up poultry for distribution as carcasses or parts thereof solely for distribution within such jurisdiction; Provided, That (i) such poultry is sound and healthy when slaughtered and is slaughtered and/or cut up and handled under such sanitary standards, practices and procedures as result in the preparation of poultry products that are not adulterated when so distributed; and (ii) when so distributed, such poultry products are not misbranded (except that the official inspection legend shall not be used).

(b) No person qualifies for any exemption specified in paragraph (a) (5), (6), or (7) of this section if, in the current calendar year, such person:

(1) Slaughters or processes the products of more than 20,000 poultry, or

(2) Slaughters or processes poultry products at a facility used for

\* slaughtering or processing poultry products by any other person, except when the Administrator grants such exemption after determining, upon review of a person's application, that such an exemption will not impair effectuating the purposes of the Act. \*

(c) The provisions of the Act and the regulations do not apply to any poultry producer with respect to poultry, of his own raising on his own farm, which he slaughters if:



- (1) Such producer slaughters not more than 1,000 poultry during the calendar year for which this exemption is being determined;
- (2) Such poultry producer does not engage in buying or selling poultry products other than those produced from poultry raised on his own farm; and
- (3) None of such poultry moves in "commerce" (as defined in 381.1).
- (d) (1) The requirements of the Act and the regulations for inspection of the processing of poultry and poultry products do not apply to operations of types traditionally and usually conducted at retail stores and restaurants, when conducted at any retail store or restaurant or similar retail-type establishment for sale in normal retail quantities or service of such articles to consumers at such establishments.
- (2) For the purposes of subparagraph (1) of this paragraph:
  - (i) Operations of types traditionally and usually conducted at retail stores and restaurants include any processing of poultry products except canning of poultry products and except slaughtering of poultry unless such slaughtering is conducted at a retail store with respect to live poultry purchased by the consumer at the retail store and processed by the retail store operator in accordance with the consumer's instructions.
  - (ii) A normal retail quantity is any quantity of a poultry product purchased by a household consumer from a retail supplier that in the aggregate does not exceed 75 pounds. A normal retail quantity sold by a retail supplier to other than a household consumer is any quantity that in the aggregate does not exceed 150 pounds.
  - (iii) A retail store is any place of business where:
    - (a) The sales of poultry products are made to consumers only;
    - (b) At least 75 percent, in terms of dollar value, of total sales of product represents sales to household consumers and the total dollar value of sales of product to consumers other than household consumers does not exceed the dollar limitation per calendar year set by the Administration. This dollar limitation is a figure which will automatically be adjusted during the first quarter of each calendar year, upward or downward, whenever the Consumer Price Index, published by the Bureau of Labor Statistics, Department of Labor, indicates a change in the price of this same volume of product which exceeds \$500. Notice of the adjusted dollar limitation will be published in the Federal Register. 1/
- (c) Only federally or State inspected and passed, or exempted (or, as provided in § 381.223, State or local agency inspected and passed or exempted) poultry products are handled or used in the preparation of any poultry products;

\* 1/ The dollar limitation currently in effect may be obtained by contacting Director, Slaughter Inspection Standards and Procedures Division, Technical Services, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, DC 20250 (202) 447-3219.



(d) No sale of poultry products is made in excess of a normal retail quantity as defined in subdivision (ii) of this subparagraph; and

(e) The processing of poultry products for sale is limited to traditional and usual operations as defined in subdivision (i) of this subparagraph.

(iv) Restaurants. (a) A restaurant is any establishment where:

(1) Poultry products are processed only for sale or service in meals or as entrees directly to individual consumers at such establishments;

(2) Only federally inspected and passed, or exempted (or, as provided in §381.223, State or local agency inspected and passed or exempted) poultry products are handled or used in the preparation of any poultry products:

(3) No sale of poultry products is made in excess of a normal retail quantity as defined in paragraph (d)(2)(ii) of this section and

(4) The processing of poultry products is limited to traditional and usual operations as defined in paragraph (d)(2)(i) of this section.

(b) The definition of a restaurant includes a caterer which delivers or serves product in meals, or as entrees, only to individual consumers and otherwise meets the requirements of this paragraph.

(c) For purposes of this paragraph, operations conducted at a restaurant central kitchen facility shall be considered as being conducted at a restaurant if the restaurant central kitchen prepares poultry products that are ready to eat when they leave such facility (i.e., no further cooking or other preparation is needed, except that they may be reheated prior to serving if chilled during transportation), transported directly to a receiving restaurant by its own employees, without intervening transfer or storage, maintained in a safe, unadulterated condition during transportation, and served in meals or as entrees only to customers at restaurants, or through vending machines, owned or operated by the same person that owns or operates such facility, and which otherwise meets the requirement of this paragraph:

Provided, That the requirements of sections 381.175 through 381.178 of this subchapter apply to such facility. Provided further, That the exempted facility may be subject to inspection requirements under the Act for as long as the Administrator deems necessary, if the Administrator determines that the sanitary conditions or practices of the facility or the processing procedures or methods at the facility are such that any of its poultry products are rendered adulterated. When the Administrator has made such determination and subjected a restaurant central kitchen facility to such inspection requirements, the operator of such facility shall be afforded an opportunity to dispute the Administrator's determination in a hearing pursuant to rules of practice which will be adopted for this proceeding.

(v) A similar retail-type establishment is any establishment which is a combination retail store and restaurant; any delicatessen which meets the requirements for a retail store or restaurant as prescribed in subdivision (iii) or (iv) of this subparagraph; or other establishment as determined by the Administrator in specific cases.

(vi) A consumer is any household consumer, hotel, or restaurant, or similar institution as determined by the Administrator in specific cases.

(3) Whenever any complaint is received by the Administrator from any person alleging that any retail establishment or restaurant claiming exemption under this paragraph (d) in any designated State or organized territory listed in § 381.221 that is also identified in § 381.224 as a jurisdiction that does not have or is not exercising adequate authority with respect to recordkeeping requirements, has been operated in violation of the conditions prescribed in this paragraph (d) for such exemption, and the Administrator, upon investigation of the complaint, has reason to believe that any such violation has occurred, he shall so notify the operator of the retail establishment or restaurant and afford him reasonable opportunity to present his views informally with respect to the matter. Thereafter, if the Administrator determines that such a violation has occurred, and that a requirement that the operator keep records concerning the operations of the retail establishment or restaurant would effectuate the purposes of the Act, the Administrator shall order the operator to maintain complete, accurate, and legible records of his total monthly purchases and of his total monthly sales of poultry and poultry products. Such records shall separately show total sales to household consumers and total sales to other consumers, and shall be maintained for the period prescribed in § 381.177. If the operator maintains copies of bills of lading, receiving and shipping invoices, warehouse receipts, or similar documents which give the information required herein, additional records are not required by this subparagraph.

(4) The adulteration and misbranding provisions of the Act and the regulations other than the requirement of the official inspection legend, apply to articles which are exempted from inspection under this paragraph (d).

§ 381.11 Exemptions based on religious dietary laws.

(a) Any person who slaughters, processes, or otherwise handles poultry or poultry products which have been or are to be processed as required by recognized religious dietary laws may apply for exemption from specific provisions of the Act or regulations which are in conflict with such religious dietary laws. Any person desiring such an exemption shall apply in writing to the Meat and Poultry Inspection Program, Food Safety and Quality Service, Department of Agriculture, Washington, D.C. 20250, setting forth the specific provisions of the Act and the regulations from which exemption is sought and setting forth the provisions of the religious dietary laws in support of the requested exemption. In addition, the applicant for such an exemption

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shall submit a statement from the clerical official having jurisdiction over the enforcement of the religious dietary laws with respect to the poultry or poultry products involved, which identifies the requirements of such laws pertaining to the slaughter of the poultry and the processing or other handling of the poultry products involved, and certifies that such requirements are in conflict with specific provisions of the Act and regulations from which the exemption is sought.

(b) The Administrator, upon a determination that an exemption should be granted, will grant such exemption to the extent necessary to avoid conflict with the religious requirements while still effectuating the purposes of the Act. He may impose such conditions as to sanitary standards, practices, and procedures in granting such exemption as he deems necessary to effectuate the purposes of the Act. Any person who processes poultry or poultry products under exemption from certain requirements as provided in this section shall be subject to all of the other applicable provisions of the Act and the regulations. Processing plants shall meet the sanitary requirements set forth in this part and unless exempted from inspection under the provisions of this subpart, shall be required to qualify for inspection and operate as official establishments. Slaughtered poultry which is prepared under an exemption authorizing the sale of noneviscerated poultry in commerce shall be individually identified with a label approved by the Administrator which identifies the clerical official under whose supervision the poultry was slaughtered.

#### § 381.12 Effect of religious dietary laws exemptions on other persons.

Whenever a slaughterer or processor is granted an exemption under § 381.11 with respect to the slaughtering or processing of any poultry or poultry products under this part, under specified conditions, the sale, offer for sale, transportation and other handling in commerce by any person of such poultry and poultry products in accordance with such conditions is hereby authorized, except as restricted by the Act.

#### § 381.13 Suspension or termination of exemptions.

(a) The Administrator may, by order, in accordance with the applicable rules of practice suspend or terminate any exemption under § 381.10(a) with respect to any person whenever he finds that such action will aid in effectuating the purposes of the Act. Failure to comply with the conditions of the exemption, including, but not limited to, failure to process poultry and poultry products under clean and sanitary conditions may result in termination of an exemption, in addition to any other penalties provided by law.

(b) Except as provided in § 381.10(c), the Administrator may extend the requirements of the Act to any establishment in any State or organized territory at which poultry products are processed for distribution solely within such jurisdiction if he determines in accordance with the provisions of subparagraph 5(c)(1) of the Act that the establishment is producing adulterated poultry products which would clearly endanger the public health.



§ 381.14 Inspection concerning purportedly exempted operations.

Inspectors of the Inspection Service are authorized to make inspections accordance with law to ascertain whether any of the provisions of the Act or the regulations applying to producers, retailers, or other persons purporting to be exempted from any requirements under this subpart have been violated.

§ 381.15 Exemption from definition of "poultry product" of certain human food products containing poultry.

The following articles contain poultry ingredients only in a relatively small proportion or historically have not been considered by consumers as products of the poultry food industry. Therefore said articles are exempted from the definition of "poultry product" and the requirements of the Act and the regulations applicable to poultry products, if they comply with the conditions specified in this section.

(a) Any human food product (in a consumer package) not provided for in paragraph (c) of this section, if: (1) It contains less than 2 percent cooked poultry meat (deboned white or dark poultry meat, or both); (2) it contains less than 10 percent of cooked poultry skins, giblets, or fat, separately, and less than 10 percent of cooked poultry skins, giblets, fat, and meat (as meat is limited in subparagraph (1) of this paragraph) in any combination; (3) the poultry ingredients used in the product were prepared under inspection as defined in § 381.1, or were inspected under a foreign inspection system approved under § 381.196(b) and imported in compliance with the Act and the regulations; (4) the immediate container of the product bears a label which shows the name of the product in accordance with this section; and (5) the product is not represented as a poultry product. The aforesaid percentages of ingredients shall be computed on the basis of the moist, deboned, cooked poultry in the ready-to-serve product when prepared according to the serving directions on the consumer package.

(b) Any human food product (in an institutional pack), not provided for in paragraph (c) of this section, if: (1) It is prepared for sale only to institutional users, such as hotels, restaurants, and boardinghouses, for use as a soup base or flavoring; (2) it contains less than 15 percent cooked poultry meat (deboned white or dark poultry meat, or both), computed on the basis of the moist deboned, cooked poultry meat in such product; and (3) it complies with the provisions of paragraphs (a) (3), (4), and (5) of this section in all respects.

(c) Bouillon cubes, poultry broths, gravies, sauces, seasonings, and flavorings if: (1) They contain poultry meat or poultry fat only in condimental quantities; and (2) they comply with the provisions of paragraphs (a) (3), (4), and (5) of this section in all respects; and (3) in the case of poultry broth, it will not be used in the processing of any poultry product in any official establishment.

(d) Fat capsules and sandwiches containing poultry products if they comply with the provisions of paragraphs (a) (3), (4), and (5) of this section in all respects.

(e) Products of the types specified in this section except those specified in paragraphs (c) and (d) of this section will be deemed to be represented as poultry products if the kind name of the poultry (chicken, turkey, etc.) is used in the product name of the product without appropriate qualification. For example, a consumer-packaged noodle soup product containing less than 2 percent chicken meat on a ready-to-serve basis may not be labeled "chicken Noodle Soup" but, when appropriate, could be labeled as "Chicken Flavored Noodle Soup." Products exempted under this section are subject to the requirements of the Federal Food, Drug, and Cosmetic Act.

#### Subpart D-Application for Inspection; Grant or Refusal of Inspection

##### § 381.16 How application shall be made.

The operator of each establishment of the kind required by § 381.6 to have inspection shall make application to the Administrator for inspection service. In cases of change of name, ownership, or location, a new application shall be made.

##### § 381.17 Filing of application.

Every application for inspection at any establishment shall be made by the \* operator on a form furnished by the Meat and Poultry Inspection Program, Food \*  
\* Safety and Quality Service, U.S. Department of Agriculture, Washington, \*  
D.C. 20250, and shall include all information called for by that form,  
including the name of any subsidiary corporation that will prepare any poultry  
product or conduct any other operation at the establishment for which inspection  
is requested. The applicant for inspection will be held responsible for  
compliance by all its subsidiaries with the requirements of the regulations at  
such establishments if inspection is granted. Processing of poultry products  
and other operations at the establishment for which inspection is granted may  
be conducted only by the applicant, except that such a subsidiary of the  
grantee, may conduct such operations at such establishment.

##### § 381.18 Authority of applicant.

Any person applying for inspection service may be required at the discretion of the Administrator to demonstrate that the operator of the establishment authorized him to do so.

##### § 381.19 Application for inspection; required facilities.

An application for inspection service under this part shall be made according to the following procedure;

(a) Prints of drawings and specifications to be furnished. (1) Applicants for inspection service may obtain information or assistance from the Inspection

Service with respect to the requirements before submitting prints of drawings and specifications.

(2) Two prints of drawings showing the features specified in this section shall be submitted to the Administrator. Photostats of drawings are not acceptable. The drawings and prints shall be legible, made with sharp, clear lines, and properly drawn to scale, and shall consist of complete floor plans and a plot plan. Submissions consisting of more than one sheet shall be bound together at the left margin in sets.

(3) The plot plan shall show such features as the limits of the establishment premises, location in outline of buildings on the premises, one point of the compass, and the location of roadways, railroads, and water and sewer lines or sewage facilities serving the establishment.

(4) The floor plan shall show all space to be included in the official establishment. If rooms or compartments shown on the drawings are not to be included as part of the official establishment, this shall be clearly indicated thereon.

(5) The sheets of paper on which prints of drawings are made shall not exceed a size of 34" x 44". The drawings, other than of the plot plan, shall be made to a scale of one-eighth inch per foot. The plot plan may be drawn to a scale of not less than one thirty-second inch per foot. The drawings shall indicate the scale used and shall also indicate the floor shown (e.g. basement, first or second).

(b) Features required to be shown on floor plan. The following features shall be shown on the floor plan:

(1) The principal pieces of equipment drawn to scale in the proper locations;

(2) The name of the operator and address of the establishment by street and street number, or by other means properly identifying the location of the shown on the application for service (Form MP-401));

(3) One point of the compass;

(4) The doors and openings for passageways, designating those which are self-closing or permanently closed;

(5) All floor drain openings and gutter drains, and for all buildings constructed after September 1, 1959, the approximate location of all underfloor and underground piping;

(6) Lavatories in toilet and processing rooms (lavatories which are other than hand operated shall be so designated on the blueprints);

(7) All steam and hot and cold water outlets for cleanup purposes;

(8) Ice making and storage facilities;

(9) The point at which live poultry is hung on the conveyor line, the point where dressed poultry is removed, and the point of transfer to the eviscerating line;

(10) The routes of the edible and inedible products;

(11) The location of fresh air inlets, exhaust fans and hoods.

(c) Specifications. Four sets of specifications covering the following shall accompany the drawings:

(1) Height of ceilings;

(2) Type of ceilings--open or closed;



(3) Finish of ceilings; for example--cement plaster, metal, marine plywood, cement, asbestos board, etc.;

(4) Finish of walls; for example--cement plaster, glazed tile, glazed brick, glass blocks, etc.;

(5) Screens--indicate whether all outside openings are screened or provided with other suitable devices against entrance of flies or other insects;

(6) Finish of floors--concrete, brick, mastic material, etc.;

(7) Drainage--indicate amount of slope of floors to the drains in processing rooms, coolers, toilets, and refuse rooms, and give description of trapping and venting of drainage lines, and of floor drain openings. Indicate size of drainage lines and whether house drainage lines and toilet soil lines are separate to a point outside of buildings;

(8) Heating--indicate type;

(9) Water supply--indicate whether public or private water supply, or both, and specify in terms of gallons per minute of water available for the processing needs of the plant. Also indicate whether or not a nonpotable water supply is used for any purpose in the plant and, if so, specify such uses;

(10) Hot water facilities--specify facilities such as boilers, storage tanks, mixing valves, etc., and indicate the size;

(11) Specify number of men and number of women who will use each toilet room;

(12) Sewage disposal--indicate whether city sewer, cesspool, sedimentation tank, etc.;

(13) Approximate rate of production--for slaughtering and/or eviscerating establishments, indicate hourly rate of slaughter and/or evisceration for each class of poultry, and for other types of establishments, indicate pounds of each type of poultry products processed per hour.

(d) Rooms and compartments which must be shown on the drawings. The drawings of the establishment shall show employees' toilet and dressing rooms, office space for the inspectors, storerooms for supplies, refuse rooms, and all rooms, compartments, or passageways where poultry or poultry products, or any ingredients to be used in the preparation of poultry products will be handled or kept. The drawings shall also show all other rooms or compartments located in the buildings that are to comprise the official establishment.

(e) Changes in drawings or blueprints. When changes are proposed in areas for which drawings have been previously approved, one of the following types of revised drawings shall be submitted for review and consideration:

(1) A completely revised sheet or sheets, showing proposed alterations or additions, or

(2) Pastors of minor changes which may be affixed to the affected areas on the previously approved drawings in a manner not obscuring essential data. Paster drawings shall be prepared to the same scale and presented on a background similar to that of the originally approved drawing.

(f) Use of information on file for plants operating under voluntary inspection service. Applicants whose plants have been surveyed and are operating under voluntary inspection service pursuant to regulations (Part 362



of this chapter) in effect on the date service is made available under the Act will be exempt from the requirements of this section to the extent that the Administrator may determine that information and materials required by the provisions of this section are already available in official files of the Inspection Service.

§ 381.20 Survey and grant of inspection.

Prior to granting of inspection service, a survey of the establishment shall be made by a representative of the Inspection Service to determine if the establishment is constructed and facilities are installed in accordance with the approved drawings, specifications, and the regulations. Inspection will be granted by the Administrator when these requirements are met, subject to § 381.21.

§ 381.21 Refusal of inspection.

(a) The Administrator may refuse to grant inspection at any establishment if he determines that it does not meet any requirements as to premises, facilities, and equipment, and the operation thereof, prescribed in the regulations under section 7 of the Act to prevent the distribution under the Act of adulterated poultry products, or that the applicant has not received approval of labeling and containers to be used at the establishment as required by the regulations. When inspection is refused for any such reason, the applicant shall be informed of the action and the reasons therefor and afforded an opportunity to present his views informally.

(b) If the refusal is based on a failure to comply with any requirements prescribed under section 7 of the Act, the applicant shall, upon his request, be afforded opportunity for a hearing in accordance with applicable rules of practice, with respect to the merits or validity of the action taken, but such refusal shall continue in effect unless otherwise ordered by the Secretary.

(c) Inspection may also be refused in accordance with section 18(a) of the Act and the applicable rules of practice.

(d) (1) Any applicant for inspection at an establishment where the operations thereof may result in any discharge into the navigable waters of the United States is required by subsection 21(b) of the Federal Water Pollution Control Act, as amended, to provide the Administrator with a certification as prescribed in said subsection that there is reasonable assurance that such activity will be conducted in a manner which will not violate the applicable water quality standards. No grant of inspection can be issued after April 3, 1970 (the date of enactment of the Water Quality Improvement Act), unless such certification has been obtained, or is waived because of failure or refusal of the State, interstate agency, or the Administrator of the Environmental Protection Agency to act on a request for certification within 1 year after receipt of such request. Further, upon receipt of an application for inspection and a certification as required by subsection 21(b) of the Federal Water Pollution Control Act, the Administrator (as defined in § 381.1) is required by paragraph (2) of said subsection to notify the Administrator of the Environmental Protection Agency for proceedings in accordance with that paragraph. No grant of inspection can be made until the requirements of said paragraph (2) have been met.

(2) However, certification under subsection 21(b) of the Federal Water Pollution Control Act is not initially required in connection with an application for inspection granted after April 3, 1970, for facilities existing or under construction on April 3, 1970, although certification for such facilities is required to be obtained within the 3-year period immediately following April 3, 1970. Failure to obtain such certification or to meet the other requirements of subsection 21(b) prior to April 1, 1973, will result in the termination of inspection at such facilities on that date.

(3) Further, any application for inspection pending on April 3, 1970, and granted within 1 year thereafter shall not require certification for 1 year following the grant of inspection but such grant of inspection shall terminate at the end of 1 year after its issuance unless prior thereto such certification has been obtained and the other requirements of subsection 21(b) are met.

(4) In the case of any activity which will affect water quality but for which there are no applicable water quality standards, no certification is required prior to the grant of inspection but such grant will be conditioned upon a requirement of compliance with the purpose of the Federal Water Pollution Control Act as provided in paragraph 21(b)(9) of said Act.

Subpart E-Inauguration of Inspection; Official Establishment Numbers;  
Separation of Establishments and Other Requirements;  
Withdrawal of Inspection

§ 381.25 Official establishment numbers.

An official establishment number shall be assigned to each establishment granted inspection service. Such number shall be used to identify all containers of inspected poultry products prepared in the establishment. An establishment shall not have more than one establishment number.

§ 381.26 Separation of establishments.

Each official establishment shall be separate and distinct from any other official establishment and from any unofficial establishment except an establishment preparing meat products under the Federal Meat Inspection Act or under State meat inspection. Further, doorways, or other openings, may be permitted between establishments at the discretion of the Administrator and under such conditions as he may prescribe.

§ 381.27 Inauguration of service; notification concerning regulations; status of uninspected poultry products.

The inspector in charge or his supervisor shall, upon or prior to the inauguration of service, inform the operator of the establishment of the requirements of the regulations. If the establishment at the time service is inaugurated contains any poultry product which has not been inspected and

marked in compliance with the regulations, its identity shall be maintained, and it shall not be represented or dealt with as a product which has been inspected. Such products may not be shipped in commerce unless such products are eligible for such shipment under an exemption from inspection under Subpart C and comply with all requirements of said subpart.

§ 381.28 Report of violations.

Each inspector, agent, representative, or employee of the Inspection Service shall report, in the manner prescribed by the Administrator, all violations of the Act and noncompliance with the regulations of which he has knowledge.

§ 381.29 Suspension or other withdrawal of inspection service.

- \* (a) Inspection service may be withdrawn in accordance with section 18 \*
- \* of the Act and the applicable rules of practice. \*
- \* (b) During a period of withdrawal, no processing of poultry or poultry \*
- \* products subject to the inspection requirements of the Act shall be carried \*
- \* on in the official establishment. However, any product which was inspected and \*
- \* passed prior to the withdrawal may be shipped from the official establishment, \*
- \* provided its identity was maintained, and it has not become adulterated or \*
- \* misbranded. \*
- \* (c) Inspection may be suspended, revoked, or terminated as provided in \*
- \* subsection 21(b) of the Federal Water Pollution Control Act, as amended. \*

(d) The assignment of inspectors may be temporarily suspended, in whole or in part, by the Administrator, to the extent he determines necessary to avoid impairment of the effective conduct of the inspection service when the operator of any official establishment or any subsidiary therein, or any officer, employee, or agent of any such operator or any subsidiary therein, acting within the scope of his office, employment, or agency, threatens to forcibly assault or forcibly assaults, intimidates, or interferes with any inspection service employee in or on account of the performance of his official duties under the Act, unless promptly upon the incident being brought by an authorized supervisor of the Inspection Service employee to the attention of the operator of the establishment the operator (1) satisfactorily justifies the incident, (2) takes effective steps to prevent a recurrence, or (3) provides acceptable assurance that there will not be any recurrences. The suspension shall remain in effect until one of such actions is taken by the operator: Provided, That upon request of the operator he shall be afforded an opportunity for an expedited hearing to show cause why the suspension should be terminated.

#### Subpart F-Assignment and Authorities of Program Employees

##### § 381.30 Licensed or otherwise authorized inspectors.

Any person who is a Federal, State, Territory, or District of Columbia employee possessing proper qualifications may be authorized by the Administrator to inspect poultry and poultry products pursuant to the regulations. A license (for an indefinite or specified period) shall be issued to each such authorized Federal, State, Territory, or District of Columbia employee not employed in the Inspection Service.

##### § 381.31 Expiration, suspension or revocation and surrender of licenses.

(a) Whenever a licensed inspector leaves the employment of the Federal, State, or other agency in which he was employed when his license was issued, or he otherwise becomes unavailable to perform inspection under the regulations or the appropriate Inspection Service supervisor notifies him that his services are not needed to carry out such inspection, for reasons not involving any fault of the licensee, the license shall be deemed to expire. Licenses for a limited period shall also expire in accordance with their terms.

(b) The appropriate Inspection Service supervisor, after consultation with the Federal, State, or other agency may, in cases not under paragraph (a) of this section, whenever he deems such action necessary for the effective administration of the Act and the regulations, suspend any license issued pursuant to the regulations, to an employee of such Federal, State, or other agency, by giving notice of such suspension to the individual involved, accompanied by a statement of the reasons therefor. Within 7 days after the receipt of the aforesaid notice and statement of reasons by such individual, he may file an appeal, in writing, with the Administrator, supported by any argument or evidence that he may wish to offer as to why his license should not be further suspended or revoked. After the expiration of the aforesaid 7-day



period and consideration of such argument and evidence, the Administrator will take such action as he deems appropriate with respect to such suspension or revocation. When no appeal is filed within the prescribed 7 days, the license is revoked.

(c) Each license which is suspended or revoked or has expired shall be promptly surrendered to the appropriate Inspection Service supervisor.

#### § 381.32 Access to establishments.

Any duly authorized representative of the Secretary shall have access at all reasonable times, by day or night, whether the establishment is in operation or not, to the premises or any part thereof of an establishment engaged in processing poultry or poultry products for commerce, upon presentation of appropriate credentials.

#### § 381.33 Identification.

Each inspector shall have in his possession at all times, and present upon request while on duty, the means of identification furnished by the Department to such person.

#### § 381.34 Financial interest of inspectors.

(a) No inspector shall inspect any poultry or poultry product in which he, his spouse, minor child, partner, organization in which he is serving as officer, director, trustee, partner, or employee, or any person with whom he is negotiating or has any arrangement concerning prospective employment, is financially interested.

(b) All inspectors are subject to statutory restrictions with respect to political activities; e.g., 5 U.S.C. 7324 and 1502.

(c) Violation of the provisions of paragraph (a) of this section or the provisions of applicable statutes referenced in paragraph (b) of this section will constitute grounds for dismissal in the case of appointees and for revocation of licenses in the case of licensees.

(d) Inspectors are subject to all applicable provisions of law and regulations and instructions of the Department and the Food Safety and Quality Service and other authority concerning employee responsibilities and conduct. The setting forth of certain prohibitions in this part in no way limits the applicability of such general or other regulations or instructions.

#### § 381.35 Appeal inspections; how made.

Any person receiving inspection service may, if dissatisfied with any decision of an inspector relating to any inspection, file an appeal from such decision: Provided, That such appeal is filed within 48 hours from the time the decision was made. Any such appeal from a decision of an inspector shall be made to his immediate superior having jurisdiction over the subject matter of the appeal, and such superior shall determine whether the inspector's

decision was correct. Review of such appeal determination, when requested, shall be made by the immediate superior of the employee of the Department making the appeal determination. The cost of any such appeal shall be borne by the appellant if the Administrator determines that the appeal is frivolous.

The charges for such frivolous appeal shall be at the rate of \$9.28 per hour for the time required to make the appeal inspection. The poultry or poultry products involved in any appeal shall be identified by U.S. retained tags and segregated in a manner approved by the inspector pending completion of an appeal inspection: Provided further, That denial of a labeling application by the inspector-in-charge shall not constitute a basis for an appeal under this section.

Subpart G-Facilities for Inspection; Overtime and Holiday Service;  
Billing Establishments

§ 381.36 Facilities required.

(a) Inspector's Office. Office space, including, but not being limited to furnishings, light, heat, and janitor service, shall be provided rent free in the official establishment, for the use of Government personnel for official purposes. The room or space set apart for this purpose must meet the approval of the Inspection Service and be conveniently located, properly ventilated, and provided with lockers or file cabinets suitable for the protection and storage of supplies and with facilities suitable for inspectors to change clothing. At the discretion of the Administrator, small plants requiring the services of less than one full-time inspector need not furnish facilities for Program employees as prescribed in this section, where adequate facilities exist in a nearby convenient location. Each official establishment shall provide commercial laundry service for inspectors' outer work clothing, or disposable outer work garments designed for one-time use, or uniform rental service garments which are laundered by the rental service.

(b) Facilities for ante-mortem inspection. Batteries, coops, or other facilities in which live poultry is presented for ante-mortem inspection shall be of such arrangement and construction, and shall be so placed with sufficient light provided so that the inspector can clearly see the birds to the extent needed to carry out an adequate inspection.

(c) Facilities for the Streamlined Inspection System (SIS). The following requirements for lines operating under SIS are in addition to the normal requirements to obtain a grant of inspection. The requirements for SIS in section 381.76(b) also apply.

(1) The following provisions shall apply to every inspection station:

(i) The conveyor line shall be level for the entire length of the inspection station. The vertical distance from the bottom of the shackles to the top of the adjustable platform (subparagraph (iv)) in its lowest position shall not be less than 60 inches.

(ii) Floor space shall consist of 4 feet along the conveyor line for the inspector, and 4 feet for the establishment helper. A total of at least 8 feet along the conveyor line shall be supplied for one inspection station and 16 feet for two-inspection stations.

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\* (iii) Selectors or "kickouts" shall be installed in establishments with  
\*two inspection stations on a line so each inspector will receive birds on  
\*12-inch centers with no intervening birds to impede inspector. The selector  
\*must move the bird to the edge of the trough for the inspection and  
\*establishment helper. The selectors must be smooth, steady, and consistent in  
\*moving the birds parallel and through the inspection station. Birds shall be  
\*selected and released smoothly to avoid swinging when entering the inspection  
\*station.

\* (iv) Each inspector's station shall meet the requirements specified in  
\*section 381.53. The station shall have a platform that is slip-resistant and  
\*can be safely accessed by the inspector. The platform shall be designed so  
\*that it can be easily and rapidly adjusted for a minimum of 14 inches  
\*vertically while standing on the platform. The platform shall be a minimum  
\*length of 4 feet and have a minimum width of 2 feet; the platform shall be  
\*designed with a 42-inch high rail on the back side and with 1/2-inch foot  
\*bumpers and both sides and front to allow safe working conditions. The  
\*platform must have a safe lift mechanism and be large enough for the inspector  
\*to sit on a stool and to change stations during breaks or station rotation.

\* (v) Conveyor line stop/start switches shall be located within easy reach  
\*of each inspector.

\* (vi) A trough or other facilities complying with section 381.53(g)(4) of  
\*this Part shall extend beneath the conveyor at all places where processing  
\*operations are conducted from the point where the carcass is opened to the  
\*point where the trimming has been performed. the trough must be of sufficient  
\*width to preclude trimmings, drippage, and debris from accumulating on the  
\*floor or platforms. The clearance between the suspended carcasses and the  
\*trough must be sufficient to preclude contamination of carcasses by splash.

\* (vii) A minimum of 200-footcandles of shadow-free lighting with minimum  
\*color rendering index value of 85<sup>1</sup> where the birds are inspected to  
\*facilitate inspection, notwithstanding the requirements of section 381.52(b).

\* (viii) "Online" handrinsing facilities with a continuous flow of water  
\*conforming to section 381.51(f) shall be provided for and within easy reach of  
\*each inspector and each establishment helper.

\* (ix) Hangback racks shall be provided for and positioned within easy reach  
\*of the establishment helpers.

\* (x) Each inspection station shall be provided with receptacles for  
\*condemned carcasses and parts. Such receptacles shall conform to the  
\*requirements of section 381.53(m).

\* (2) The following provisions shall apply only to prechill and postchill  
\*reinspection stations:

\* (i) Floor space shall consist of a minimum of 3 feet along each conveyor  
\*line and after each chiller to allow carcasses to be removed for evaluation.  
\*The space shall be level and protected from all traffic and overhead  
\*obstructions.

\* (ii) The vertical distance from the bottom of the shackles to the floor  
\*shall not be less than 48 inches.

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<sup>1</sup>This requirement may be met by deluxe cool white type of  
fluorescent lighting.



(§ 381.36(c)(2) continued)

- \* (iii) A table, at least 2 feet wide, 2 feet deep, and 3 feet high designed  
\*to be readily cleanable and drainable shall be provided for reinspecting the  
\*sampled birds.
- \* (iv) A minimum of 200-footcandles of shadow-free lighting with a minimum  
\*color rendering index of 85 on the table surface shall be provided.
- \* (v) A separate clip board holder shall be provided for holding the  
\*recording sheets.
- \* (vi) Handwashing facilities shall be provided for and shall be within easy  
\*access of persons working at the stations.
- \* (vii) Hangback racks designed to hold 10 carcasses shall be provided for  
\*and positioned within easy reach of the person at the station.
- (d) Facilities for the New Line Speed (NELS) inspection system. The  
following requirements for lines operating under the NELS inspection system are  
in addition to the normal requirements to obtain a grant of inspection and to  
the requirements for NELS in § 381.76(b) and (c).

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(1) The following provisions shall apply to every inspection station:

(i) The conveyor line shall be level for the entire length of the inspection station. The vertical distance from the bottom of the shackles to the top of the adjustable platform (subparagraph (iv)) in its lowest position shall not be less than 60 inches.

(ii) Floor space shall consist of 6 feet along the conveyor line for the establishment employee presenting the birds, 4 feet for the inspector, and 4 feet for the establishment helper. A total of at least 42 feet along the conveyor line shall be supplied for three inspection stations.

(iii) Selectors or "kickouts" shall be installed so the three inspection stations will receive birds on 18-inch centers with no intervening birds to impede inspection. The selector must move the bird to the edge of the trough for the presenter, inspector, and establishment helper. The selectors must be smooth, steady, and consistent in moving the birds parallel and through the inspection station. Birds shall be selected and released smoothly to avoid splashing the mirror (subparagraph (vii)) and swinging when entering the inspection station. Guide bars shall not extend in front of the inspection station mirror to avoid obstructing the inspector's view.

(iv) Each inspector's station shall have an easily and rapidly adjustable platform, with a minimum of 14 inches of vertical adjustment, which covers the entire length of the station (4 feet) and has a minimum width of 2 feet. the platform shall be designed with a 42-inch high rail on the back side and with 1/2-inch food bumpers on both sides and front to allow safe working conditions.

(v) Conveyor line stop/start switches shall be located within easy reach of each inspector.

(vi) A trough complying with section 381.53(g)(4) of this Part shall extend beneath the conveyor at all places where processing operations are conducted from the point where the carcass is opened to the point where the trimming has been performed. The trough must be of sufficient width to preclude trimmings, drippage, and debris from accumulating on the floor or platforms. The clearance between the suspended carcasses and the trough must be sufficient to preclude contamination of carcasses by splash.

(vii) A distortion-free mirror, at least 3 feet wide and 2 feet high, shall be mounted at each inspection station so that it can be adjusted between 5 and 15 inches behind the shackles, tilt up and down, tilt from side to side, and be raised and lowered. The mirror shall be positioned in relation to the inspection platform so that the inspector can position himself/herself opposite it 8 to 12 inches from the downstream edge. The mirror must be maintained abrasion free.

(viii) A minimum of 200-footcandles of shadow-free lighting with minimum color rendering index value of 85<sup>1</sup> where the birds are inspected to facilitate inspection, notwithstanding the requirement of section 381.52(b). -A light shall also be positioned above and slightly in front of the mirror to facilitate the illumination of the bird and mirror surfaces.

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<sup>1</sup>/ This requirement may be met by deluxe cool white type of fluorescent lighting.

(ix) "On-line" handrinsing facilities with a continuous flow of water shall be provided for and within easy reach of each inspector and each establishment presenter and helper.

(x) Hangback racks shall be provided for and positioned within easy reach of the establishment helpers.

(xi) Each inspection station shall be provided with receptacles for condemned carcasses and parts. Such receptacles shall conform to the requirements of section 381.53(m).

(2) The following provisions shall apply only to the reinspection station:

(i) Floor space shall consist of 6 feet along the conveyor line. The space shall be level and protected from all traffic and overhead obstructions.

(ii) The vertical distance from the bottom of the shackles to the floor shall not be less than 48 inches.

(iii) A table, at least 3 feet wide and 2 feet deep, shall be provided for reinspecting the sampled birds.

(iv) A minimum of 200-footcandles of shadow free lighting with a minimum color rendering index of 85<sup>1</sup> on the table surface.

(v) A separate clip board holder shall be provided for holding the recording sheets.

(vi) Handwashing facilities shall be provided for and shall be within easy reach of persons working at the station.

(vii) Hangback racks designed to hold 10 carcasses shall be provided for and positioned within easy reach of the person at the station.

(e) Facilities for the New Turkey Inspection (NTI) System. The following requirements for lines operating under the NTI System are in addition to the normal requirements to obtain a grant of inspection and to the requirements for the NTI System in § 381.76(b) and (c).

(1) The following provisions apply to every inspection station:

(i) The conveyor line must be level for the entire length of the inspection station. The vertical distance from the bottom of the shackles to the top of the adjustable platform (paragraph (e)(1)(iii) of this section) in its lowest position shall not be less than 60 inches.

(ii) Floor space shall consist of 8 feet along the conveyor line; at least 4 feet for the inspector, and at least 4 feet for the establishment helper.

(iii) The inspector's station shall have an easily and rapidly adjustable platform with a minimum width of 2 feet which covers the entire length of the station (4 feet). The platform must adjust vertically a minimum of 14 inches, and must have a 42-inch rail on the back side and 1/2-inch foot bumpers on the sides and the front to allow safe working conditions.

(iv) Conveyor line stop/start switches shall be located within easy reach of each inspector.

(v) A trough or other facilities complying with § 381.53(g)(4) shall extend beneath the conveyor at all places where processing operations are conducted from the point where the carcass is opened to the point where the trimming has been performed. The trough must be wide enough to prevent

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<sup>1</sup>/ This requirement may be met by deluxe cool white type of fluorescent lighting.

trimmings, drippage, and debris from accumulation on the floor or platforms. The clearance between suspended carcasses and the trough must be sufficient to prevent contamination of carcasses by splash.

(vi) A minimum of 200 foot-candles of shadow-free lighting with a minimum color rendering index value of 85<sup>1</sup> where the birds are inspected to facilitate inspection is required. The minimum lighting requirement for inspection stations in § 381.52(b) shall not apply.

(vii) On-line handrinsing facilities with a continuous flow of water shall be provided for and within easy reach of each inspector and each establishment helper.

(viii) Hangback racks shall be provided for and within easy reach of the establishment helper.

(ix) Receptacles shall be provided for condemned carcasses and parts conforming with the requirements of § 381.53(m).

(2) The following provisions shall apply only to the reinspection station:

(i) Floor space shall consist of a minimum of 3 feet along the conveyor line so carcasses can be removed from each line for evaluation. The space shall be level and protected from all traffic and overhead obstructions.

(ii) The vertical distance from the bottom of the shackles to the floor must not be less than 48 inches.

(iii) A table at least 3 feet wide and 2 feet deep designed to be readily cleanable and drainable shall be provided for reinspecting the sampled birds.

(iv) A minimum of 200 foot-candles of shadow-free lighting with a minimum color rendering index of 85<sup>1</sup> at the table surface is required.

(v) a clipboard holder shall be provided for holding the recording sheets.

(vi) Handwashing facilities shall be provided for and within easy reach of persons working at the station.

(vii) Hangback racks designed to hold 10 carcasses shall be provided for and positioned within easy reach of the person at this station.

#### § 381.37 Schedule of operations.

(a) No operations requiring inspection shall be conducted except under the supervision of an Inspection Service employee. All eviscerating of poultry and further processing shall be done with reasonable speed, considering the official establishment's facilities.

(b) A shift is a regularly scheduled operating period, exclusive of mealtime. One lunch period is the only official authorized interruption in the inspector's tour of duty once it begins. Lunch periods may be 30 minutes, 45 minutes, or in any case may not exceed one hour in duration. Once established, the lunch period must remain relatively constant as to time and duration. Lunch periods for inspectors shall not, except as provided herein, occur prior to 4 hours after the beginning of scheduled operations nor later

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1/ This requirement may be met by deluxe cool white type of fluorescent lighting.



than 5 hours after operations begin. In plants where a company rest break of not less than 30 minutes is regularly observed, approximately midpoint between start of work and the lunch period, and the inspector is allowed this time to meet his personal needs, the lunch period may be scheduled as long as 5 1/2 hours after the beginning of scheduled operations.

(c) Official establishments, importers, and exporters shall be provided inspection service, without charge, up to 8 consecutive hours per shift during the basic workweek subject to the provisions of § 381.38: Provided, That any additional shifts meet requirements as determined by the Administrator or his designee. The basic workweek shall consist of 5 consecutive 8-hour days within the administrative workweek Sunday through Saturday, excluding the lunch period; except that, when possible, the Department shall schedule the basic workweek so as to consist of 5 consecutive 8-hour days Monday through Friday, excluding lunch period. The Department may depart from the basic workweek in those cases where maintaining such a schedule would seriously handicap the Department in carrying out its functions. These provisions are applicable to all official establishments except in certain cases as provided in § 381.145(h) of this subchapter.

(d) (1) Each official establishment shall submit a work schedule to the area supervisor for approval. In consideration of whether the approval of an establishment work schedule shall be given, the area supervisor shall take in account the efficient and effective use of inspection personnel. The work schedule must specify the workweek, daily clock hours of operation, and lunch periods for all departments of the establishment requiring inspection.

(2) Establishments shall maintain consistent work schedules. Any request by an establishment for a change in its work schedule involving changes in the workweek or an addition or elimination of shifts shall be submitted to the area supervisor at least 2 weeks in advance of the proposed change. Frequent requests for change shall not be approved: Provided, however, minor deviations from a daily operating schedule may be approved by the inspector in charge if such request is received on the day preceding the day of change.

(3) Requests for inspection service outside an approved work schedule shall be made as early in the day as possible for overtime work to be performed within that same workday; or made prior to the end of the day's operation when such a request will result in overtime service at the start of the following day: Provided, That an inspector may be recalled to his assignment after the completion of his daily tour of duty under the provisions of § 381.39(b).

#### § 381.38 Overtime and holiday inspection service.

\* (a) The management of an official establishment, an importer, or an exporter shall reimburse the Program, at the rate specified in §391.3, for the cost of the inspection service furnished on any holiday specified in paragraph (b) of this section; or for more than 8 hours on any day, or more than 40 hours in any administrative workweek Sunday through Saturday. \*

(b) Holidays for Federal employees shall be New Year's Day, January 1; Birthday of Martin Luther King, Jr., the third Monday in January; Washington's Birthday, the third Monday in February; Memorial Day, the last Monday in May; Independence Day, July 4; Labor Day, the first Monday in September; Columbus Day, the second Monday in October; Veterans' Day, November 11; Thanksgiving Day, the fourth Thursday in November; Christmas Day, December 25. When any of the above-listed holidays falls outside the basic workweek, the nearest workday within that week shall be the holiday.

§ 381.39 Basis of billing for overtime and holiday services.

(a) Each recipient of overtime or holiday inspection service, or both,  
\* shall be billed as provided for in § 381.38(a) and at the rate specified in  
\* 391.3, in increments of quarter hours. For billing purposes, 8 or more minutes  
shall be considered a full quarter hour. Billing will be for each quarter hour  
of service rendered by each Inspection Service employee.

(b) Official establishments, importers, or exporters requesting and  
receiving the services of an Inspection Service employee after he has completed  
his day's assignment and left the premises, or called back to duty during any  
overtime or holiday period, shall be billed for a minimum of 2 hours overtime  
or holiday inspection service at the established rate.

(c) Bills are payable upon receipt and become delinquent 30 days from the  
date of the bill. Overtime or holiday inspection will not be performed for  
anyone having a delinquent account.

381.40 (Reserved)

381.41 (Reserved)

381.42 (Reserved)



## Subpart H-Sanitation

§ 381.45 Minimum standards for sanitation, facilities and operating procedures in official establishments.

The provisions of §§ 381.46 to 381.61, inclusive, shall apply with respect to all official establishments.

§ 381.46 Buildings.

(a) General. The buildings shall be of sound construction and kept in good repair.

(b) Outside openings. (1) The doors, windows, skylights, and other outside openings of the plant, except in receiving rooms and feeding rooms, shall be protected by properly fitted screens or other suitable devices against the entrance of flies and other insects.

(2) Outside doors, except in receiving rooms and feeding rooms, shall be so hung as to be close fitting when closed. Doors shall be provided with self-closing devices where necessary to prevent the entry of vermin into processing and storage rooms.

§ 381.47 Rooms and compartments.

(a) General. Rooms or compartments used for edible poultry products shall be separate and distinct from inedible products departments and from rooms where live poultry is held or slaughtered. Separate rooms shall be provided when required for conducting processing operations in a sanitary manner; and all rooms shall be of sufficient size to permit the installation of the necessary equipment for processing operations and the conduct of such operations in a sanitary manner.

(b) Refuse rooms. A separate refuse room, or other equally adequate facilities, shall be provided in official establishments where accumulations of refuse occur. Refuse rooms shall be entirely separate from other rooms in the establishment, have tight-fitting doors, be properly ventilated, and have adequate drainage and cleanup facilities, and the floors and walls to a height of 6 feet above the floor shall be impervious to moisture, and walls above that height, and ceilings shall be moisture resistant.



(c) Rooms for holding carcasses for further inspection. Rooms or other acceptable facilities in which carcasses or parts thereof are held for further inspection shall be in such numbers and such locations as the needs of the inspection in the establishment may require. These rooms or facilities shall be equipped with hasps for locking.

(d) Coolers and freezers. Coolers and freezers shall be of such size and capacity as are required for compliance with the provisions set forth in § 381.66. Freezing rooms, other than those for plate freezers or liquid freezing, shall have forced air circulation, and freezers and coolers shall be equipped with floor racks, pallets or other means which will assure that the poultry products will not be adulterated.

(e) Rooms for mechanical deboning of raw poultry. Rooms or compartments where mechanical equipment for deboning of raw poultry is operated shall be maintained at 50°F. or less.

(f) Storage and supply rooms. The storage and supply rooms shall be kept in good repair, dry, orderly, and sanitary.

(g) Boiler room. The boiler room shall be a separate room where necessary to prevent dirt and objectionable odors entering from it into any room where dressed poultry or other poultry products are processed, otherwise handled, or stored.

(h) Toilet rooms. Toilet rooms, opening directly into rooms where poultry products are exposed shall have self-closing doors and shall be ventilated to the outside of the building.

(i) Lunch rooms. Lunches and snacks shall not be eaten in processing, packing, or supply rooms. If needed, separate rooms or areas shall be provided in establishment where employees eat their lunches.

#### § 381.48 Floors, walls, ceilings, etc.

(a) Floors. All floors in rooms where exposed poultry products are processed or handled shall be constructed of, or finished with, materials impervious to moisture, so they can be readily and thoroughly cleaned. The floors in killing, ice cooling, ice packing, eviscerating, cooking, boning, and cannery rooms shall be graded for complete runoff with no standing water.

(b) Walls, posts, partitions, doors. All walls, posts, partitions, and doors in rooms where exposed poultry products are processed or otherwise handled shall be smooth and constructed of materials impervious to moisture to a height of 6 feet above the floor to enable thorough cleaning. All surfaces above this height must be smooth and finished with moisture-resistant material.

(c) Ceilings. Ceilings must be moisture resistant in rooms where exposed poultry products are processed or otherwise handled, and finished and sealed to prevent collection of dirt or dust that might sift through from the floor above or fall from collecting surfaces on equipment or exposed poultry product.

#### § 381.49 Drainage and plumbing.

(a) General. There shall be an efficient draining and plumbing system for the plant and premises.

(b) Outside premises. The drainage system must permit the quick runoff of all water from buildings, and of surface water around the official establishment and on the premises; and all such water shall be disposed of in such a manner as to avoid the development of insanitary conditions at the establishment.

(c) Drainage of sewage and plant wastes. (1) All drains and gutters shall be properly installed with approved traps and vents. The sewer system shall have adequate slope and capacity to remove readily all waste from the various processing operations and to minimize or, if possible, prevent stoppage and surcharging of the system. When the sewage disposal system is a private system which is required to be approved by a State or local health authority, the applicant shall furnish the Administrator a letter from the proper health authority indicating that the sewage disposal system is acceptable to such authority.

(2) Interceptor traps which are connected with the sewer system shall be suitably located, and not near any edible poultry products department or in any area where edible poultry products are unloaded from or loaded into any means of conveyance. To facilitate cleaning, such traps shall have inclined bottoms and be provided with suitable covers.

(3) Each floor drain shall be equipped with a deep seal trap, and the plumbing shall be installed so as to prevent sewage from backing up and flooding the floor, except that floor drains in areas not regularly washed down will be acceptable without deep seal traps: Provided, That such drains are connected to secondary drainage systems discharging into a safe sink or basin (air gap) that is properly trapped and vented: And provided further, That such drains accomplish the objectives and intent of this paragraph.

(4) Toilet soil lines shall be separate from house drainage lines to a point outside the buildings unless an automatic backwater check valve is installed to prevent backflow. Drainage from toilet bowls and urinals shall not be discharged into a grease catch basin, nor shall such drainage be permitted to enter the sewer lines at a point where there might be a possibility of such drainage backing up and flooding the floor of the building.

#### § 381.50 Water supply.

(a) General: Except as provided in paragraph (e) of this section, the water supply shall be ample, clean, and potable with adequate pressure and facilities for its distribution in the official establishment and its protection against contamination and pollution. A water report, issued under the authority of the State health agency, certifying to the potability of the water supply, shall be obtained by the applicant and furnished to the Administrator whenever such report is required by the Administrator in specific cases.

(b) An adequate supply of hot water to enable proper cleaning shall be available.

(c) Hose connections with steam and water mixing valves or hot water hose connections shall be provided at convenient locations throughout the plant for cleaning purposes.

(d) The refuse rooms shall be provided with adequate facilities for washing refuse cans and other equipment in the rooms.

(e) Nonpotable water is permitted only in those parts of official establishments where no poultry product is processed or otherwise handled and then only for limited purposes such as on condensers not connected with the potable water supply, in vapor lines serving inedible product rendering tanks, and in sewer lines for moving heavy solids in the sewage. Nonpotable water is not permitted for washing floors, areas, or equipment, nor is it permitted in boilers, scalders, chill vats, or icemaking machines. In all cases, nonpotable water lines shall be clearly identified and shall not be cross connected with the potable water supply unless this is necessary for fire protection. Any such connection must have an adequate break to assure against accidental contamination, and must be approved by local authorities and by the Administrator. Any untested water supply in an official establishment shall be treated as a nonpotable supply.

(f) The circuit supervisor may permit the reuse of water in equipment where such water is used to thermally process canned product packed in hermetically sealed containers, provided:

(1) The reuse is for the identical original purpose.

(2) All pipelines, reservoirs, tanks, cooling towers, and like equipment employed in handling the reused water are so constructed and installed so they can be cleaned and drained, and are kept clean.

§ 381.51 Lavatories, toilets, and other sanitary facilities.

(a) Modern lavatory and toilet accommodations and properly located facilities for cleaning utensils and hands shall be provided.

(b) Adequate lavatory and toilet accommodations, including but not being limited to, running hot and cold water, soap, or other acceptable agents (in sanitary dispensers), toilet tissue, and towels or other acceptable facilities for drying hands, shall be provided. Lavatories shall be in or near toilet and locker rooms and also at other places in the plant as may be essential to the cleanliness of all personnel handling poultry products.

(c) Adequate lockers or other facilities, shall be provided for employees' wearing apparel, and for the storing and changing of clothing. Wearing apparel shall not be stored in rooms where processing operations are conducted.

(d) Suitable containers shall be provided for the temporary storage of soiled linen, coats, aprons, and other items of employees' uniforms or work clothing.

(e) Sufficient containers of metal or other acceptable impervious material shall be provided for used towels and other wastes.

(f) An adequate number of hand washing facilities shall be provided in areas where poultry products are prepared. Hand washing facilities accepted in accordance with the procedures set forth in § 381.53 may be used in such areas, provided that if hand-activated facilities are used, the hand-contact element must be rinsed automatically with a sufficient volume of water to remove all fat, tissue, debris, and other extraneous material from the hand-contact element after each use. Both hot and cold running water shall be available at each inspection station on the eviscerating line and shall be delivered through a suitable mixing device controlled by the inspector. Alternatively, water for hand washing shall be delivered to such inspection stations at a minimum temperature of 65°F.

(g) Durable signs shall be posted conspicuously in each toilet room and locker room directing employees to wash their hands before returning to work.

(h) Adequate toilet facilities shall be provided and the following formula shall serve as a basis for determining the number of toilet bowls required:

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Number of persons of same sex:	Minimum number of facilities
1 to 9.....	1.
10 to 24.....	2.
25 to 49.....	3.
50 to 74.....	4.
75 to 100.....	5.
Over 100.....	1 for each additional 30 persons.

Where 10 or more are employed, urinals may be substituted for the toilet bowls specified in the foregoing formula, except that the number of toilet bowls in such cases may not be reduced to less than two-thirds of the number specified. Two feet of trough urinal shall be considered as equivalent to one individual urinal.

(i) Suitable sanitary drinking water facilities shall be provided.

(j) All toilets, lavatories, and other sanitary facilities shall be kept clean and in good repair.

#### § 381.52 Lighting and ventilation.

(a) There shall be ample light, either natural or artificial or both, of good quality and well distributed, and sufficient ventilation for all rooms and compartments to insure sanitary conditions.

(b) All rooms in which poultry is killed, eviscerated, or otherwise processed shall have at least 30 foot-candles of light intensity on all working surfaces, except that at the inspection stations such light intensity shall be of 50 foot-candles. In all other rooms there shall be provided at least 5 foot-candles of light intensity when measured at a distance of 30 inches from the floor.

(c) All rooms shall be adequately ventilated to eliminate objectionable odors and minimize moisture condensation.

#### § 381.53 Equipment and utensils.

(a)(1) Equipment and utensils used for processing or otherwise handling any edible poultry product or ingredient thereof, in any official establishment shall comply with any applicable provisions of paragraphs (c) through (m) of this section and otherwise shall be of such material and construction as, in the judgment of the Administrator, will facilitate their thorough cleaning and insure cleanliness in the preparation and handling of all edible poultry products and avoid adulteration and misbranding of such products. In addition to these requirements, equipment and utensils shall not in any way interfere with or impede inspection procedures. Receptacles used for handling inedible products shall be of such material and construction that, in the judgment of the Administrator, their use will not result in adulteration of any edible product or in unsanitary conditions at the establishment, and they shall bear conspicuous and distinctive marking to identify them as only for such use and shall not be used for handling any edible poultry products.

(2) When equipment or utensils for use in preparing or handling product are proposed for use in an official establishment, the operator of the establishment shall so notify the Administrator, and thereafter shall submit to the Administrator such information as the Administrator specifies in each case as necessary to determine whether the equipment or utensils meet the criteria

specified in paragraph (a)(1) of this section. The required information shall include, but may not be limited to, assembly type drawings, and a list showing the materials of which parts are made. The Administrator will evaluate the model of equipment or utensil and determine whether it is acceptable for its proposed use under the criteria set forth in paragraph (a)(1) of this section.

(3) The Administrator will, from time to time, prepare a listing by name and model number of equipment and utensils that have been evaluated and found to be acceptable for their proposed use in accordance with this section. A copy of such listing can be obtained from Technical Services, Meat and Poultry \* Inspection Program, Food Safety and Quality Service, U.S. Department of \* Agriculture, Washington, D.C. 20250.

(4) The Administrator may disapprove for use in official establishments particular models of equipment or utensils that he finds do not meet the requirements of paragraph (a)(1) of this section, or that he cannot evaluate because of lack of sufficient information. Further, he may prescribe such conditions for the use of particular models of equipment or utensils, either on a trial or permanent basis, as he finds necessary to prevent adulteration or misbranding of product.

(5) Nothing in this section shall affect the authority of Inspection Service inspectors to reject specific equipment or utensils under § 381.99 of the regulations in this subchapter.

(b) Before approval of any model or specific item of equipment or utensil is finally denied, or is granted only with conditions, the applicant shall be given notice and opportunity to present his views to the Administrator. If the applicant does not accept the Administrator's determination, a hearing in accordance with the applicable rules of practice will be held to resolve such dispute. This shall not preclude rejection of the equipment or utensils under § 381.99 or this section pending the outcome of the presentation of views or hearing.

(c) Refuse containers. Leakproof refuse containers with covers shall be provided, except that perforated containers may be used for the temporary collection of feathers and such containers need not be covered.

(d) Scalding equipment. (1) Scalding tanks shall be constructed and installed so as to prevent contamination of potable water lines and to permit water to enter continuously at a rate which will result in a sanitary scalding operation. The rate of flow necessary to maintain a sanitary scalding operation will be determined on such factors as the class of poultry and the number of birds per minute going into the scalding tank. It shall be the responsibility of the inspector in charge to establish a minimum rate of flow for each scalding tank in each official establishment.

(2) The overflow outlets in scalding equipment shall be of sufficient size to permit feathers and water to be carried off.

(3) The overflow, drawoff valves, and sediment basin drain shall discharge into a floor or valley drain, or onto the floor in proximity to a floor or valley drain.

(e) Wax finishing. When wax dipping is used, metal troughs shall be provided to catch the wax removed from the dipped poultry. Acceptable facilities and methods shall be employed in reclaiming the wax.

(f) Ice shovels. Ice shovels shall be smooth surfaced and entirely constructed of rustproof, impervious material.

(g) Conveyors. (1) Conveyors used in the preparation of ready-to-cook poultry shall be of metal or other acceptable material and of such construction as to permit easy identification of the viscera with their carcass and so

designed as will present each carcass or all parts thereof in a way that will permit adequate and efficient inspection.

(2) Overhead conveyors shall be so constructed and maintained that they will not allow grease, oil, or dirt to accumulate on the drop chain or shackle, which shall be of noncorrosive metal.

(3) Nonmetallic belt-type conveyors used in moving poultry products shall be of waterproof composition.

(4) When eviscerated on a conveyor, each carcass shall be suspended and a trough or other acceptable facilities for maintaining proper sanitation shall be provided beneath the conveyor. Such troughs or other facilities shall be flushed or cleaned in an acceptable manner and shall extend beneath the conveyor at all places where processing operations are conducted from the point where the carcass is opened to the point where the viscera have been completely removed.

(h) Chilling and thawing tanks. Chilling and thawing tanks shall be constructed of metal or other suitable material impervious to moisture and shall be of sanitary construction with edges rolled outward. Where mechanical devices are not used for removing carcasses from the chilling or thawing tanks, the tanks shall be of a size that will enable employees to remove poultry without entering the tanks.

(i) Tables. Inspection, eviscerating, and cutting tables shall be made of metal or other acceptable material, have coved corners, and be constructed and placed so as to permit thorough cleaning.

(j) Plants lacking conveyors. In plants where no conveyors are used, each carcass shall be eviscerated in an individual metal tray of seamless construction or in a tray of other acceptable material and construction.

(k) Water spray washing equipment. Water spray washing equipment with sufficient water pressure to thoroughly and efficiently wash carcasses shall be used for washing carcasses inside and out.

(l) Offal receptacles. Watertight receptacles constructed of metal or other acceptable impervious material shall be used for entrails and other waste resulting from preparation of eviscerated poultry.

(m) Receptacles for condemned carcasses. Watertight receptacles for holding or handling condemned carcasses or parts of carcasses shall be so constructed as to be readily and thoroughly cleaned; such receptacles shall be marked in a conspicuous manner with the words "U.S. Condemned" in letters not less than 2 inches high and when required by the inspector in charge, shall be equipped with facilities for locking and sealing.

#### § 381.54 Accessibility of equipment.

(a) General. All equipment shall be placed so as to be readily accessible for all processing and cleaning operations.

(b) Mechanical pickers. When mechanical pickers are used, they shall be installed so as to be accessible for thorough cleaning and removal of the accumulation of feathers.



§ 381.55 Restrictions on use of equipment and utensils.

Equipment and utensils used in the official establishment shall not be used outside the official establishment, except under conditions prescribed or approved by the Administrator in specific cases. Equipment used in the preparation of any article (including, but not limited to, animal food), from inedible material shall not be used outside of the inedible products department except under such conditions as may be prescribed or approved by the Administrator in specific cases.

§ 381.56 Maintenance of sanitary conditions and precautions against contamination of poultry products.

The premises of the official establishment shall be kept free from refuse, waste materials, and all other sources of odors and conditions that may result in adulteration of the poultry products handled at the establishment.

§ 381.57 Cleaning of rooms and compartments.

Rooms, compartments, and other parts of the official establishment shall be kept clean and in sanitary condition and good repair.

§ 381.58 Cleaning of equipment and utensils.

(a) Equipment and utensils used for processing or otherwise handling any poultry or poultry product shall be kept clean, sanitary, and in good repair.

(b) Batteries and dropping pans shall be cleaned regularly and the manure removed from the official establishment daily.

(c) Scalding tanks shall be completely emptied and thoroughly cleaned as often as may be necessary, but not less frequently than once a day when in use.

(d) All equipment and utensils used in the killing, roughing, and pinning rooms shall be thoroughly washed and cleaned at least once daily when in use.

(e) The chilling and packing room and equipment and utensils used therein shall be maintained in a clean and sanitary condition.

(f) Chilling or thawing tanks shall be emptied after each use. They shall be thoroughly cleaned at least once daily when in use, except that when the same poultry is held therein in excess of 24 hours, the tanks shall be thoroughly cleaned after the poultry is removed therefrom and prior to reuse.

(g) Conveyor trays or belts which come in contact with raw poultry products shall be completely washed and sanitized after each use.

(h) Tables, shelves, bins, trays, pans, knives, and all other tools and equipment used in the processing of poultry products shall, after cleaning, be drained on racks and trays and pans shall not be nested.

§ 381.59 Vermin.

Every practicable precaution shall be taken to exclude flies, rats, mice, and other vermin from the official establishment. Dogs, cats, and other pets shall be excluded from rooms where dressed poultry or other poultry products are processed, handled, or stored.

§ 381.60 Use of compounds.

Germicides, insecticides, rodenticides, detergents, or wetting agents or other similar compounds may be used in an official establishment only if they will not deleteriously affect the poultry or poultry products therein and have been approved by the Administrator. Such compounds shall be used only in a manner satisfactory to the Administrator. Such compounds shall be approved, for the purpose of the Act only upon application and in accordance with the following procedure:

(a) The manufacturer or user of the compound, or any other interested person, shall submit to the Administrator the following data:

(1) The formula of the compound, listing each ingredient and the percentage of each ingredient in terms of weight or liquid measure, if the product is a liquid, and in terms of weight, if it is solid or semisolid, viscous, or a mixture of liquid and solids. The ingredients must be stated in terms of the well-known common names of the ingredients or if an ingredient has no common name, the correct chemical name. However, in the case of any compound subject to the Federal Insecticide, Fungicide, and Rodenticide Act, a statement of the composition of the compound as required for registration under that Act shall be submitted in lieu of the data otherwise required by this subparagraph.

(2) A certification by the applicant that the compound as it is proposed to be used in the official establishment will not deleteriously affect the poultry or poultry products therein. The certification shall include the conditions under which the particular compound is believed to be satisfactory



§ 381.60(a)(2) continued)

for use and the precautions, if any, necessary in the use of such compound for the purpose intended in poultry processing establishments.

(b) As a prerequisite for approval, any compound which is required to be registered under the provisions of the Federal Insecticide, Fungicide, and Rodenticide Act shall be registered and comply with the provisions of that Act, the applicant shall furnish the registration number assigned under the aforesaid Act along with two copies of the label being currently used on the product.

(c) A small sample of the compound (4 to 6 ounces) shall be submitted with the request for approval of its use in poultry processing establishments.

(d) The Administrator will either approve or disapprove the use of a particular compound after a careful evaluation of the data submitted pursuant to paragraph (a) of this section and consideration of any other information that is available pertaining to the compound under consideration.

(e) The Inspection Service is authorized to draw samples of any compound used in any official establishment and make analyses of such compound to determine if the compound conforms to that originally approved and if it is satisfactory for use in official establishments under this section. Whenever the Administrator has reason to believe that a compound may have a deleterious effect on poultry or poultry products, the approval of the particular compound may be suspended, and in such case the processor shall be given an opportunity to show that the compound does not have such effect. After such opportunity has been afforded to the processor, the Administrator shall make a determination as to the effect of the compound on poultry and poultry products and withdraw or reinstate the approval of the compound accordingly. Use of the compound shall not be permitted during the period of suspension.

§ 381.61 Cleanliness and hygiene of official establishment personnel.

(a) No official establishment shall employ, in any department where any poultry product is processed or otherwise handled, any person showing evidence of a communicable disease in a transmissible stage or known to be a carrier of such disease, or while affected with boils, sores, infected wounds, or other abnormal sources of microbiological contaminants.

(b) All persons coming in contact with exposed poultry products, or poultry products handling equipment shall wear clean garments and suitable head coverings to prevent hair from falling into poultry products; and shall keep their hands and fingernails clean at all times while thus engaged.

(c) Every person shall wash his hands thoroughly after each use of toilet or change of garments before returning to duties that require the handling of dressed poultry or other poultry products or containers thereof, or poultry product handling equipment.

(d) The use of tobacco in any form, the eating of food, or any other personal habit which may result in adulteration of any poultry product shall not be permitted in any room where exposed dressed poultry or other poultry products are being processed or otherwise handled.



## Subpart I-Operating Procedures

### § 381.65 Operations and procedures, generally.

(a) Operations and procedures involving the processing, other handling, or storing of any poultry product shall be strictly in accord with clean and sanitary practices and shall be conducted in such a manner as will result in sanitary processing, proper inspection, and the production of poultry and poultry products that are not adulterated.

(b) Materials which create any condition that may result in adulteration of poultry products shall not be handled or stored in rooms, compartments, or other places in any official establishment where any poultry product is processed, otherwise handled, or stored.

(c) Poultry shall be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and assure that breathing has stopped prior to scalding. Blood from the killing operation shall be confined to a relatively small area.

\* (d) Kidneys of mature chickens and mature turkeys (poultry defined  
\* in § 381.170(a)(1)(vi) and (vii) and (2)(iv)) shall be removed from their  
\* carcasses after the inspectors complete their post-mortem inspection of  
\* the poultry viscera, but before completion of the eviscerating operations, and  
\* shall not be used for human food.

(e)-(g) [Reserved]

(h) Thawing poultry in water:

(1) Ready-to-cook poultry. When frozen ready-to-cook poultry is to be thawed in water, the thawing practices and procedures shall be such as will prevent the product from becoming adulterated by the absorption of moisture and such poultry shall be thawed by one of the following methods:

(i) The poultry may be thawed in continuous running tap water of sufficient volume and for such limited time as is necessary to thaw such poultry. The thawing media shall not exceed 70° F. in temperature. Complete thawing is

(§ 381.65(h)(1)(i) continued)

necessary to permit thorough examination of ready-to-cook poultry prior to any further processing.

\* (ii) The practice of placing frozen ready-to-cook poultry into cooking kettles, without prior thawing, is permitted only when a representative sample of the entire lot has been thawed and found to be sound and unadulterated. Thawing may be accomplished in cookers where the water can be heated to enable the cooking process to begin immediately following completion of thawing. Thawing practices and procedures shall result in no net gain in weight over the frozen weight. When whole carcasses or parts are thawed for repackaging as parts, it is not acceptable to recool the parts in slush ice. However, they may be held in tanks of crushed ice with the drains open, pending further processing or packaging. \*

\* (iii) The poultry may be thawed in recirculated water, maintained at a temperature not in excess of 50° F., for such limited time as is necessary to thaw such poultry. \*

\* (2) [Reserved] \*

\* (i) Cuts for the removal of the viscera shall be limited to those necessary for proper processing operations and inspection. With respect to roaster-style evisceration, opening cuts shall be made in such a manner that the skin between the thighs and rib cage will not be cut or torn open during the drawing operation. No additional cuts shall be made prior to chilling other than those necessary to perform the complete evisceration of the bird. The "bar-cut" method of evisceration may be used only when permitted by the inspector in charge upon his determination that this method can be used at the official establishment without contaminating the poultry. With respect to poultry that is to be opened by the "bar-cut" method, particular care shall be exercised in making transverse cuts so that the thigh areas will not be opened and the flesh at the posterior end of the keel will not be exposed. An occasional bird that is unintentionally opened in the aforesaid areas will be permitted. The type of opening cut is part of the chilling procedure and any change in such cut requires establishing a new procedure under § 381.66. \*

\* (j) The area at the junction of the neck with the body of the eviscerated bird shall be positively opened prior to final washing so that water will drain freely from the body cavity and not become trapped in the area between the neck skin and the neck. \*

\* (k) Ready-to-cook poultry shall be adequately drained after chilling, to remove ice and free water prior to packaging or packing. \*

\* (l) Cut-up poultry shall be processed from chilled carcasses and the parts shall not be rechilled in ice and water or water, but may be temporarily held in containers of crushed ice which are continuously drained pending further processing and packaging. Upon approval by the Administrator, and under such conditions as he may prescribe in specific cases, cut-up poultry may be processed from unchilled eviscerated poultry. Such poultry parts shall not \*

(§ 381.65(1) continued)

be chilled in water and ice, but may be chilled either in ice in continuously drained containers or by immediate entry into a freezer. Such poultry parts shall be chilled as provided in § 381.66 (b)(2).

- \* (m) All offal resulting from the evisceration operation shall be removed \*  
from the official establishment as often as necessary to prevent the  
development of an insanitary condition.
- \* (n) Containers to be used for packaging poultry products shall be \*  
clean, free from substances and odors that would result in adulteration of the  
products and of sufficient strength and durability to protect the products  
adequately during normal distribution.
- \* (o) Paper and other material used for lining barrels or other containers \*  
in which poultry products are packed shall be of such kinds as do not tear  
readily during use but remain intact when moistened by the products. Wooden  
containers to be used for packing poultry products shall be fully lined except  
when the poultry products to be packed therein are fully wrapped.
- \* (p) Protective coverings shall be used for poultry products while they \*  
are in any official establishment or are being transported between official  
establishments, which are adequate to protect the products against  
contamination by any foreign substances (including, but not being limited to,  
dust, dirt, and insects) considering the means employed in transporting the  
products.
- \* (q) (1) Detached ova may be collected for human food in the official \*  
establishment provided it is done in a sanitary manner: Provided, the identity  
of such ova with the carcass shall be maintained past the point of inspection  
and ova from condemned carcasses shall likewise be condemned and treated as  
required in § 381.95: And provided further, That ova for human food are cooled  
packaged, and otherwise handled so as to be fit for human food.

(2) Detached ova harvested for human food may leave the official establishment only for movement to an egg products processing plant for processing as allowed in § 59.440 of the regulations (7 CFR 59.440) under the Egg Products Inspection Act and when moved from the official establishment shall bear labeling which indicates that the ova were harvested under sanitary supervision of the Inspection Service.

#### § 381.66 Temperatures and chilling and freezing procedures.

(a) General. Temperatures and procedures which are necessary for chilling and freezing ready-to-cook poultry, including all edible portions thereof, shall be in accordance with operating procedures which insure the prompt removal of the animal heat and will preserve the condition and wholesomeness of the poultry and assure that the products are not adulterated. A description of the chilling and freezing procedures used at the official establishment shall be filed with the inspector in charge at the establishment.

(b) General chilling requirements. (1) All poultry that is slaughtered and eviscerated in the official establishment shall be chilled immediately after processing so that the internal temperature is reduced to 40° F. or less, as provided in subparagraph (2) of this paragraph unless such poultry is to be



(§ 381.66(b) continued)

frozen or cooked immediately at the official establishment. Eviscerated poultry to be shipped from the establishment in packaged form shall be maintained at 40° F. or less, except that during further processing and packaging operations, the internal temperature may rise to a maximum of 55° F.: Provided, That immediately after packaging, the poultry is placed under refrigeration at a temperature that will promptly lower the internal temperature of the product to 40° F. or less, or the poultry is placed in a freezer. Poultry which is to be held at the plant in packaged form in excess of 24 hours shall be held in a room at a temperature of 36° F. or less.

(2) Poultry carcasses, and major portions of carcasses as defined in paragraph (c)(2)(iv) of this section shall be chilled to 40° F. or lower within the times specified below:

Weight of carcass:	Time (hours)
Under 4 pounds.....	4
4 to 8 pounds.....	6
Over 8 pounds.....	8

(c) Ice and water chilling. (1) Only ice produced from potable water may be used for ice and water chilling. The ice shall be handled and stored in a sanitary manner. If of block type, the ice shall be washed by spraying all surfaces with clean water before crushing.

(2) (i) The temperature of the chilling media in the warmest part of any poultry chilling system shall not exceed 65° F. or the maximum temperature specified in the current chilling procedure filed as required by paragraph (a) of this section, whichever is less. Continuous chillers shall not be used unless a recording thermometer, with a 24-hour recording cycle, is provided to measure the temperature in the warmest part of the chilling system. The temperature recorder shall be readily accessible. The completed temperature charts shall be furnished daily to the inspector.

(ii) With respect to continuous chilling systems, the fresh water intake in the first section of the system, after all sections of the system are filled with water, shall be not less than one-half gallon per frying chicken and proportionately more for other classes of poultry, including not less than 1 gallon per turkey. Sufficient water or ice, or both, shall be added to sections of the chilling system other than the first section, to keep the chilling media clean and to provide a continuous overflow from each section. If there is no loss of water between sections, multiple section chilling systems may be connected so the overflow from subsequent sections serves as water intake for the first section. In this type of installation, the required minimum fresh water intake may be either in the first or the last section of the chilling system. Water used to fill chilling systems shall not be counted toward minimum requirements specified in this subdivision (ii). Continuous chillers shall not be used unless the required minimum fresh water intake is measured through a meter which gives cumulative readings, and the meter shall be readily accessible. Upon approval by the Administrator in specific cases, when the official



(§ 381.66(c)(2)(ii) continued)

establishment employs an acceptable method of determining the amount of ice added to the appropriate section of the chilling system, meltage from such ice may be counted toward the required minimum fresh water intake.

(iii) In continuous chillers, whenever the elevators or conveyors removing the poultry from the chilling units are stopped, the agitation, either mechanical or by air, must also be stopped. In addition, unless the temperature of the chilling media is lowered to and maintained at 40° F. or below, poultry shall not be left in such stopped chillers in excess of 15 minutes.

(iv) Partial trimming and salvage of parts of poultry carcasses often result in parts of major size, either front or rear portions, wherein the major portion of the poultry carcass remains intact. These portions may be chilled in water and ice, including chilling in continuous chillers. Individual parts from salvage operations, including but not limited to drumsticks, thighs, split carcasses, and split breasts, shall not be cooled in water and ice, but may be cooled in the air, or ice, or under a spray of water with continuous drainage.

(v) Previously chilled poultry carcasses and major portions shall not be rechilled in ice and water, but may be rechilled with ice in continuously drained containers.

\* (vi) Any owner or operator of an official establishment desiring to \*  
\* utilize a chilling system which includes water reconditioning may, by \*  
\* submitting the information and data specified in (A) and (B), request the \*  
\* Administrator to evaluate the efficacy of the water reconditioning system to \*  
\* determine whether a reduction in fresh water intake requirements will be \*  
\* permitted: Provided, that the equipment related to the systems has been \*  
\* approved under section 381.53 of Subpart H of this subchapter, that operation \*  
\* of the system results in full compliance with the Act and this subchapter, and \*  
\* that the system permits effective and efficient monitoring. The Administrator \*  
\* shall approve requests in accordance with the following standard: \*

* Minimum Percent	Minimum Percent	Gallons of	*
* Reduction of	Light Transmission	Reconditioned	*
* Micro-Organisms	in Treated Water	Water to Replace	*
* in Treated		One Gallon of Fresh	*
* Water		Water	*
* 60	60	1.75	*
* 70	70	1.50	*
* 80	80	1.35	*
* 90	80	1.25	*
* 98	80	1.10	*

\* Requests for approval must include: \*

\* (A) Information specifying the equipment, as approved under \*

\* section 381.53, materials, and conditions of use incident to the system. \*

\* Items which must be so specified include filters; rate of flow; pressures \*

\* and/or vacuums required for suitable operation; point of exit from the \*

\* chilling units of water to be reconditioned; point of entry into the chilling \*

\* units of the reconditioned water; frequency of filter changes, back-flushing, \*

\* or other system restoration; post-filter treatment; and any other condition \*

\* the alteration of which could affect the effectiveness of reconditioning; and \*

(B) Data demonstrating that reconditioning results in achieving and maintaining throughout the operating shift at least a 60 percent reduction in total micro-organisms, that such reduction relates within  $\pm 10$  percentage points to a similar reduction in any coliforms, 1/ Eshcherichia coli 2/ and/or Salmonella spp. 3/ that may be present; and that light transmission of the treated water is maintained throughout the operating shift at no less than 60 percent of that of the fresh water supply.

(3) Previously chilled poultry carcasses and major portions shall be maintained constantly at 40° F. or below until removed from the vats or tanks for immediate packaging. Such products may be removed from the vats or tanks prior to being cooled to 40° F. or below, for freezing or cooling in the official establishment. Such products shall not be packed until after they have been chilled to 40° F. or below, except when the packaging will be followed immediately by freezing at the official establishment.

(4) (i) In order to facilitate continuous processing operations, poultry carcasses and major parts may be held overnight in chilling tanks containing water-saturated ice, refrigerated water, or other approved cooling media that will maintain all poultry in the tanks at a temperature of 40° F., or lower. Practices (such as reicing, recirculation of the chilling medium, or holding product in refrigerated rooms, or use of increased amounts of ice) shall be employed that will result in all of the poultry in the chilling tanks being maintained at a temperature of 40° F. or lower throughout the holding period.

(ii) Poultry which is to be held in chilling tanks in excess of 24 hours shall at the end of the 24-hour chilling period be removed from the tanks and repacked in clean ice and in clean tanks which are continually drained, or as an alternative, the tanks shall be drained and reiced and placed in a cooler which will maintain all of the poultry in the tanks at a temperature at 40° F. or below.

(5) Giblets shall be chilled to 40° F. or lower within 2 hours from the time they are removed from the inedible viscera, except that when they are cooled with the carcass, the requirements of paragraph (b)(2) of this section shall apply. Any of the acceptable methods of chilling the poultry carcass may be followed in cooling giblets. When continuous chillers are used to chill giblets or necks, the fresh water intake in the chiller shall be not less than 1 gallon per 40 frying chickens processed, and shall be proportionately increased for other classes of poultry. When necks are chilled together with giblets, the minimum fresh water intake shall be not less than 1 gallon per 20

\* 1/ Five tube most probable number (MPN) following procedures in Microbiology Laboratory Guidebook, FSIS, USDA, January 1974, Section 3.4 using 5 replicate tubes of each dilution; and computed using standard MPN tables. \*

\* 2/ Five tube most probable number (MPN) using procedure in Microbiology Laboratory Guidebook, FSIS, USDA, January 1974, Section 3.5 using 5 replicate tubes of each dilution; and computed using standard MPN tables. \*

\* 3/ Most probable number (MPN) per 100 ml by 3 tube MPN. To each of three 100, 10, 1, and 0.1 ml sample portions, an equal volume of double strength lactose broth containing 1.2% Tergitol 7 is added. Then determined by procedure in Microbiology Laboratory Guidebook, FSIS, USDA, January 1974, Section 4.0; and computed using standard MPN tables. \*

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frying chickens processed and shall be proportionately increased for other classes of poultry. The required minimum fresh water intake in giblet and neck chillers shall be measured through a meter which gives cumulative readings, and the meter shall be readily accessible. In continuous giblet or neck chillers, the temperature of the chilling medium shall not exceed 36°F. in the warmest part of the system.

(d) Moisture absorption and retention limits. (1) Poultry washing, chilling, and draining practices and procedures shall be such as will minimize moisture absorption and retention at time of packaging.

(2) With respect to ready-to-cook poultry that is to be frozen, cooked, or consumer packaged, as whole poultry, the maximum moisture absorption and retention during washing, chilling, and draining processes shall not exceed, at the last readily accessible point at which the poultry carcasses can be selected for testing prior to packaging, the percentage limits set forth in the following tables.

Table 1-Maximum Moisture Absorption and Retention Limits for all Classes of Poultry, Other Than Turkeys, to be Consumer Packaged, Frozen or Cooked As Whole Poultry

Average ready-to-cook carcass weight prior to final washer (less necks and giblets)	Average percent increase in weight over weight of carcass prior to final washer (less necks and giblets)	
	Zone A <sup>1</sup>	Zone B <sup>1</sup>
Chickens 4 1/4 lbs. and under .....	8.0	8.7
Chickens over 4 1/4 lbs. and other classes of poultry other than turkeys.....	6.0	6.7

<sup>1</sup> Product shall be retained if, out of five consecutive tests more than one test exceeds the Zone A limits or any test exceeds the Zone B limits. These zone limits were based on a statistical analysis of variation between individual birds with regard to moisture absorption. With these limits the chance of passing a lot with average moisture at or above the Zone A limit is less than 15 percent. A lot with average moisture at or above the Zone B limit would have virtually no chance of passing.



Table 2-Maximum Moisture Absorption and Retention Limits for  
All Turkeys To Be Consumer Packaged, Frozen or Cooked As  
Whole Poultry

Average ready-to-cook carcass weight prior to final washer (less necks and giblets)	Average percent increase in weight over weight of carcass prior to final washer (less necks and giblets)	
	Zone A <sup>1</sup>	Zone B <sup>1</sup>
8 lbs. 8 ozs. and under.....	8.0	9.0
8 lbs. 9 ozs.-15 lbs. 15 ozs.....	6.0	6.4
16 lbs.-16 lbs. 15 ozs.....	5.8	6.05
17 lbs.-17 lbs. 15 ozs.....	5.5	5.75
18 lbs.-18 lbs. 15 ozs.....	5.3	5.55
19 lbs.-19 lbs. 15 ozs.....	5.1	5.35
20 lbs.-20 lbs. 15 ozs.....	4.9	5.15
21 lbs.-21 lbs. 15 ozs.....	4.8	5.05
22 lbs.-22 lbs. 15 ozs.....	4.6	4.85
23 lbs.-23 lbs. 15 ozs.....	4.5	4.75
24 lbs.-26 lbs. 15 ozs.....	4.4	4.65
27 lbs. and over.....	4.3	4.55

(3) With respect to ready-to-cook turkey carcasses that are to be cut up, the maximum amount of moisture absorption and retention shall not exceed (at the time the first cut is made) the percentage limits set forth in the following table:

Table 3-Maximum Moisture Absorption and Retention Limits for All  
Turkeys to be Cut-up

Average ready-to-cook carcass weight prior to final washer (less necks and giblets)	Average percent increase in weight over weight of carcass prior to final washer (less necks and giblets)	
	Zone A <sup>1</sup>	Zone B <sup>1</sup>
* 8 lbs. 8 ozs. and under.....	9.0	10.0 *
8 lbs. 9 ozs.-15 lbs. 15 ozs.....	7.0	7.4
16 lbs.-16 lbs. 15 ozs.....	6.8	7.05
17 lbs.-17 lbs. 15 ozs.....	6.5	6.75
18 lbs.-18 lbs. 15 ozs.....	6.3	6.55

<sup>1</sup> Product shall be retained if, out of five consecutive tests more than one test exceeds the Zone A limits or any test exceeds the Zone B limits. These zone limits were based on a statistical analysis of variation between individual birds with regard to moisture absorption. With these limits the chance of passing a lot with average moisture at or above the Zone A limit is less than 15 percent. A lot with average moisture at or above the Zone B limit would have virtually no chance of passing.

19 lbs.-19 lbs. 15 ozs.....	6.1	6.35
20 lbs.-20 lbs. 15 ozs.....	5.9	6.15
21 lbs.-21 lbs. 15 ozs.....	5.8	6.05
22 lbs.-22 lbs. 15 ozs.....	5.6	5.85
23 lbs.-23 lbs. 15 ozs.....	5.5	5.75
24 lbs.-26 lbs. 15 ozs.....	5.4	5.65
27 lbs. and over.....	5.3	5.55

(4) (i) With respect to ready-to-cook chicken carcasses, averaging 4 1/4 pounds or less, that are chilled in continuous chillers and further aged or chilled in slush ice and water, prior to being cut up, the maximum amount of moisture absorption and retention shall not exceed (when placed on the cutup line) the percentage limits set forth in the following table:

Average Percent Increase in Weight Over Weight of Carcass Prior to  
Final Washer (Less Necks and Giblets)

Zone A-10.0<sup>1</sup>  
Zone B-11.0<sup>1</sup>

(ii) With respect to ready-to-cook chicken carcasses, averaging 4 1/4 pounds or less, which are chilled in continuous chillers only, prior to being cut up, the percentage limits set forth in subparagraph (5) of this paragraph shall apply.

(5) With respect to ready-to-cook poultry other than that under subparagraph (3) or (4)(i) of this paragraph that is to be ice packed, the maximum amount of moisture absorption shall not exceed, at the last readily accessible point at which the poultry carcasses can be selected for testing on the drip line, the percentage limits set forth in the following table:

Maximum Moisture Absorption and Retention Limits for Ice Pack Poultry

Average percent increase in weight over weight of carcass prior to final washer  
(less necks and giblets)

Zone A-12.0<sup>1</sup>  
Zone B-13.0<sup>1</sup>

(6) With respect to all ice pack poultry, the loss of moisture during holding and transportation to the first destination shall result in moisture retention that is within the limits, applicable to the class of poultry involved, set forth in Zone A of Tables 1 and 2 in subparagraph (2) of this paragraph.

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<sup>1</sup> Product shall be retained if, out of five consecutive tests more than one test exceeds the Zone A limits or any test exceeds the Zone B limits. These zone limits were based on a statistical analysis of variation between individual birds with regard to moisture absorption. With these limits the chance of passing a lot with average moisture at or above the Zone A limit is less than 15 percent. A lot with average moisture at or above the Zone B limit would have virtually no chance of passing.

(7) Ten-bird tests shall be conducted at least daily by inspectors to assure compliance with the requirements of subparagraphs (1) through (5) of this paragraph, using procedures set forth in the Poultry Inspectors' Handbook. The inspectors' 10-bird test will be used to determine such compliance, except as additional 50-bird tests are required under subparagraph (8) of this paragraph.

(8) Each official establishment may make adjustments in its washing, chilling, and draining methods provided it submits to the inspector at the establishment, written notice of the proposed adjustments before any changes are made, and provided further, that the operator of the establishment, immediately after the change, selects, prepares, identifies, and weights, <sup>1</sup> in accordance with procedures set forth in the Poultry Inspectors' Handbook, individually a random sample of 50 ready-to-cook poultry carcasses prior to the final washer and again when they are removed from the drip line or other draining device immediately before packing. If the average weight of the 50 poultry carcasses taken before the final washer and their average weight after immediate removal from the drip line or draining device show that the product is in compliance with the Zone A moisture absorption limits, applicable to the class of poultry involved, set forth in this section, the adjusted methods will become the established washing, chilling, and draining system for the establishment. If the results of the weighing of the sample of 50 carcasses show that the product exceeds the Zone A limits set forth in this section, the poultry will be retained in accordance with procedures set forth in the Poultry Inspectors' Handbook. Retained poultry shall not be released from the establishment until they meet the applicable requirements of subparagraph (2), (3), (4), or (5) of this paragraph.

(9) The establishment shall provide scales, weights, identification devices, and other supplies necessary to conduct all moisture tests.

(10) When poultry is ice packed in barrels or other containers, the barrels and containers shall be covered and shall have an adequate number of drain holes to permit the water to drain out. However, the Administrator, upon written request and under such conditions as he may prescribe in specific cases, may approve the shipment of poultry in operational type containers, such as chill tanks or lugs, from one official establishment to another official establishment for further processing.

(11) (i) Giblets shall be handled in a manner that will prevent free water from being included in the giblet package. If giblet wrapping material is to be used, the average weight of giblet wrapping material shall be not more than 30 pounds per standard ream (24" x 36"-500 sheets) when tested in accordance with the Technical Association of the Pulp and Paper Industry (T.A.P.P.I.) Standard T-410, except that the weight of such material may exceed 30 pounds per standard ream if, after absorption, as allowed by subdivision (ii) of this subparagraph, the material does not weigh more than the total of a 30-pound standard ream plus the allowable absorption increase.

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<sup>1</sup> The Poultry Inspectors' Handbook is available upon request from the  
\* Food Safety and Quality Service of the U.S. Department of Agriculture, Washington, D.C. 20250. \*



(§ 381.66 (d)(11)(ii))

(ii) Test samples shall be conditioned in accordance with T.A.P.P.I. Standard T-402. The sample to be tested shall consist of 10 sheets representative of the shipment or lot, and individual sheets within the sample may vary within normal tolerance from the prescribed maximum weight, but the average of the sample (10 sheets) shall not weigh in excess of 30 pounds per standard ream (24" x 36"-500 sheets) except as specified above. The moisture absorption shall not exceed 200 percent of the dry weight of the sample (as conditions in accordance with T.A.P.P.I. Standard T-402) and giblet wrappers (uncreped) shall not exceed the following sizes or equivalents: Chickens and Ducks, 9" X 12", Turkeys, 12" x 14".

(e) Air chilling. In air chilling ready-to-cook poultry, the internal temperature of the carcasses shall be reduced to 40° F. or less within 16 hours.

(f) Freezing. (1) Ready-to-cook poultry which is to be or is labeled with descriptive terms such as "fresh frozen," "quick frozen" or "frozen fresh" or any other term implying a rapid change from a fresh state to a frozen state shall be placed into a freezer within 48 hours after initial chilling in accordance with paragraph (b) of this section. During this period, if such poultry is not immediately placed into a freezer after chilling and packaging, it shall be held at 36° F. or lower.

(2) Ready-to-cook poultry shall be frozen in a manner so as to bring the internal temperature of the birds at the center of the package to 0° F. or below within 72 hours from the time of entering the freezer.

(3) Upon written request, and under such conditions as may be prescribed by the Administrator, in specific cases, ready-to-cook poultry which is to be frozen immediately may be moved from the official establishment prior to freezing: Provided, That the plant and freezer are so located and such necessary arrangements are made that the Inspection Service will have access to the freezing room and adequate opportunity to determine compliance with the time and temperature requirements specified in subparagraph (2) of this paragraph.

(4) Warm packaged ready-to-cook poultry which is to be chilled by immediate entry into a freezer within the official establishment shall within 2 hours from time of slaughter be placed in a plate freezer or a freezer with a functioning circulating air system where a temperature of -10° F. or lower is maintained.

(5) Frozen poultry shall be held under conditions which will maintain the product in a solidly frozen state with temperature maintained as constant as possible under good commercial practice.

(6) Immersion or spray freezing equipment shall be constructed of noncorrosive metal or other acceptable material. Compounds used in immersion or spray freezing procedures shall be approved by the Administrator.

§ 381.67 Young chicken slaughter inspection rate maximums under traditional inspection procedure.

The maximum birds to be inspected by each inspector per minute under the traditional inspection procedure for the different young chicken slaughter line configurations are specified in the following table. These maximum rates shall not be exceeded. The inspector in charge shall be responsible for reducing



(§ 381.67 continued)

production line rates where in the inspector's judgment the prescribed inspection procedure cannot be adequately performed within the time available, either because the birds are not presented by the official establishment in such a manner that the carcasses, including both internal and external surfaces and all organs, are readily accessible for inspection, or because the health conditions of a particular flock dictate a need for a more extended inspection procedure. The standards in § 381.170(a) of this Part specify which classes of birds constitute young chickens. Section 381.76(b) specifies when either the traditional inspection procedure or the modified traditional inspection procedure can or must be used.

Maximum Production Line Rates--Young Chickens--Traditional  
Inspection Procedures

Line configuration <sup>1</sup>	Number of Inspection stations	Birds per inspector per minute
6-1 . . . . .	1	25
12-1 . . . . .	2	23
12-2 . . . . .	2	21
18-1 . . . . .	3	19
18-2 . . . . .	3	19
18-3 . . . . .	3	18
24-1 . . . . .	4	16 1/2
24-2 . . . . .	4	16
24-4 . . . . .	4	15 1/2

<sup>1</sup> Birds are suspended on the slaughter line at 6-inch intervals. The first number indicates the interval in inches between the birds that each inspector examines. The second number indicates how many, of the birds presented, the inspector is to inspect; i.e., "1" means inspect every bird. "4" means inspect every fourth bird, etc.

\* § 381.68 Maximum Inspection Rates - New Turkey Inspection System. \*

\* (a) The maximum inspection rates for one inspector New Turkey Inspection \*  
\* (NTI-1) and two inspector New Turkey Inspection (NTI-2) are listed in the \*  
\* table below. These line speeds are for lines using standard 9-inch shackles \*  
\* on 12-inch centers with birds hung on every shackle and opened with J-type or \*  
\* Bar-type opening cuts. Maximum rates for those establishments having \*  
\* varying configurations will be established by the Administrator but will not \*  
\* exceed those in the table. Neither the rates in the table nor those \*  
\* established for establishments with varying configurations shall be exceeded \*  
\* under any circumstances. \*

\* (b) There are two categories of turkeys for determining inspection \*  
\* rates, "light turkeys" and "heavy turkeys". Light turkeys are all turkeys \*  
\* weighing less than 16 pounds. Heavy turkeys are all turkeys weighing \*  
\* 16 pounds or more. The weights refer to the bird at the point of post-mortem \*  
\* inspection, with blood, feathers and feet removed. \*

§ 381.68 (continued)

(c) The inspector in charge may reduce inspection line rates when in his/her judgment the prescribed inspection procedure cannot be adequately performed within the time available because the health conditions of a particular flock dictate a need for a more extended inspection.

Maximum Turkey Inspection Rates

Inspection System	Line Configu- ration	No. of Inspectors	Birds/Minute			
			J-Type		Bar-Type	
			(<16#) Light	(>16#)* Heavy	(<16#) Light	(>16#)* Heavy
NTI-1	12-1	1	32	30	25	21
NTI-2	24-2**	2	51	41	45	35

\*This weight refers to the bird at the point of post-mortem inspection, without blood, feathers, or feet.

\*\*The turkeys are suspended on the slaughter line at 12-inch intervals, with two inspectors each looking at alternating birds at 24-inch intervals.

Subpart J-Ante-Mortem Inspection

§ 381.70 Ante mortem inspection; when required; extent.

An ante-mortem inspection of poultry shall, where and to the extent considered necessary by the Administrator and under such instructions as he may issue from time to time, be made of poultry on the day of slaughter in any official establishment.

§ 381.71 Condemnation on ante-mortem inspection.

Birds plainly showing on ante-mortem inspection any disease or condition, that under §§ 381.80 to 381.93, inclusive, would cause condemnation of their carcasses on post-mortem inspection, shall be condemned. Birds which on ante-mortem inspection are condemned shall not be dressed, nor shall they be conveyed into any department of the official establishment where poultry products are prepared or held. Poultry which has been condemned on ante-mortem inspection and has been killed or died otherwise shall under the supervision of an inspector of the Inspection Service, be disposed of as provided in § 381.95.

§ 381.72 Segregation of suspects on ante-mortem inspection.

All birds which on ante-mortem inspection do not plainly show, but are suspected of being affected with any disease or condition that under §§ 381.80 to 381.93, inclusive, may cause condemnation in whole or in part on post-mortem inspection, shall be segregated from the other poultry and held for separate slaughter, evisceration, and post-mortem inspection. The inspector shall be notified when such segregated lots are presented for post-mortem inspection and inspection of such birds shall be conducted separately. Such procedure for the correlation of ante-mortem and post-mortem findings by the inspector, as may be prescribed or approved by the Administrator, shall be carried out.

§ 381.73 Quarantine of diseased poultry.

If live poultry, which is affected by any contagious disease which is transmissible to man, is brought into an official establishment, such poultry shall be segregated. The slaughtering of such poultry shall be deferred and the poultry shall be dealt with in one of the following ways:

(a) If it is determined by a veterinary inspector that further handling of the poultry will not create a health hazard, the lot shall be slaughtered separately, subject to ante-mortem and post-mortem inspection pursuant to the regulations.

(b) If it is determined by a veterinary inspector that further handling of the poultry will create a health hazard, such poultry may be released for treatment under the control of an appropriate State or Federal agency. If the circumstances are such that release for treatment is impracticable, a careful bird-by-bird ante-mortem inspection shall be made, and all birds found to be, or which are suspected of being, affected with a contagious disease transmissible to man shall be condemned.



§ 381.74 Poultry suspected of having biological residues.

When any poultry at an official establishment is suspected of having been treated with or exposed to any substance that may impart a biological residue which would make their edible tissues adulterated, they shall, at the option of the operator of the establishment, be processed at the establishment and the carcasses and all parts thereof retained under U.S. Retained tags pending final disposition in accordance with § 381.80, of this Part, and other provisions in Subpart K, or they shall be slaughtered at the establishment and buried or incinerated in a manner satisfactory to the inspector. Alternatively, such poultry may be returned to the grower if further holding is likely to result in their not being adulterated by reason of any residue. The Inspection Service will notify the other Federal and State agencies concerned of such action. To aid in determining the amount of residue present in the poultry, officials of the Inspection Service may permit the slaughter of any such poultry for the purpose of collecting tissues for analysis of the residue. Such analysis may include the use of implant screening procedures designed to detect the presence of antimicrobial residues in any species of poultry.

§ 381.75 Poultry used for research.

No poultry used in any research investigation involving an experimental biological product, drug, or chemical shall be eligible for slaughter at an official establishment unless the operator of such establishment, the sponsor of the investigation, or the investigator has submitted to the Inspection Service, or the Veterinary Biologics unit of Veterinary Services, Animal and Plant Health Inspection Service of the Department or the Environmental Protection Agency, or the Food and Drug Administration of the Department of Health, Education, and Welfare, data or a summary evaluation of the data which demonstrates that the use of such biological product, drug, or chemical will not result in the products of such poultry being adulterated, and the Administrator has approved such slaughter.

Subpart K-Post-Mortem Inspection; Disposition of Carcasses and Parts

§ 381.76 Post-mortem inspection, when required; extent; traditional, Streamlined Inspection System (SIS), New Line Speed (NELS) Inspection System and the New Turkey Inspection (NTI) System; rate of inspection.

(a) A post-mortem inspection shall be made on a bird-by-bird basis on all poultry eviscerated in an official establishment. No viscera or any part thereof shall be removed from any poultry processed in any official establishment, except at the time of post-mortem inspection, unless their identity with the rest of the carcass is maintained in a manner satisfactory to the inspector until such inspection is made. Each carcass to be eviscerated shall be opened so as to expose the organs and the body cavity for proper examination by the inspector and shall be prepared immediately after inspection as ready-to-cook poultry. If a carcass is frozen, it shall be thoroughly thawed before being opened for examination by the inspector. Each carcass, or all parts comprising such carcass, shall be examined by the inspector, except for parts that are not needed for inspection purposes and are not intended for human food and are condemned.



(b) (1) There are four systems of post-mortem inspection: Streamlined Inspection System (SIS) and the New Line Speed (NELS) Inspection System, both of which shall be used only for broilers and cornish game hens; the New Turkey Inspection (NTI) System, which shall be used only for turkeys; and Traditional Inspection.

(i) SIS shall be used only for broilers and cornish game hens if:

(a) The Administrator determines that SIS will increase inspector efficiency.

(b) the operator requests SIS and the Administrator determines that the system will result in no loss of inspection efficiency.

(ii) The NELS Inspection System shall be used only for broilers and cornish game hens if:

(a) The operator requests the NELS Inspection System, and

(b) The Administrator determines that the establishment has the intent and capability to operate at line speeds greater than 70 birds per minute, and meets all the facility requirements in §381.36(d) and receives approval of its partial quality control program as specified in paragraph (c) of this section.

(iii) The NTI System shall be used only for turkeys if:

(a) The operator requests it, and

(b) The Administrator determines that the establishment meets all the facility requirements in § 381.36(e), and receives approval of its partial quality control program as specified in paragraph (c) of this section.

(iv) Traditional Inspection shall be used for turkeys when the NTI System is not used. For other classes of poultry, Traditional Inspection shall be used when neither the SIS nor the NELS Inspection System is used.

(2) The requirements of paragraph (a) of this section are applicable to all four inspection systems.

(3) The following requirements are applicable to SIS:

(i) Definitions. For purposes of this subparagraph, the following definitions shall apply:

(a) Cumulative sum (CUSUM). A statistical concept used by the establishment and monitored by the inspector whereby compliance is determined based on sample results collected over a period of time. For purposes of determining compliance with the finished product standards, the CUSUM is equal to the sum of prior test results plus the weighted result of the current test minus the tolerance, with the condition that the resulting CUSUM cannot go below zero.

(b) Tolerance number. A weighted measure that equates to product being produced at a national product quality level. See Table 2.

(c) Action number. A level reached by the CUSUM where the process is out of control and product action is required by the establishment or the inspector. See Table 2.

\* (d) Start number. A value halfway between zero and the action number. \*  
\* The start number is used to determine the starting CUSUM for the first subgroup \*  
\* of a shift and to reset the CUSUM value if the CUSUM is equal to or greater \*  
\* than the action number. See Table 2. \*

(e) Subgroup. A 10-bird sample collected before product enters the chiller and after product leaves the chiller.

(f) Subgroup absolute limit. The tolerance number plus 5. See Table 2.

(g) Prechill testing. Testing conducted by the establishment to determine the CUSUM on consecutive 10-bird subgroup samples collected prior to product entering the chilling system.

(§ 381.76(b) continued)

(h) Postchill testing. Testing conducted by the establishment to determine the CUSUM on consecutive 10-bird subgroup samples collected as the product leaves the chilling system.

(i) Rework. Reprocessing the product to correct the condition or conditions causing the nonconformances listed in Table 1.

(ii) General.

(a) Under SIS, one inspector inspects the outside, inside, and viscera of each bird. There may be two inspectors on one processing line, each inspecting every other bird. For the establishment to run its processing line(s) at maximum speed, optimal conditions must be maintained so that inspection may be conducted efficiently. The inspector in charge determines the speed at which each processing line may be operated to permit inspection. A variety of conditions may affect this determination including the health of each flock and the manner in which birds are being presented to the inspector for inspection.

(b) SIS may be performed by one inspector (SIS-1) or two inspectors (SIS-2). SIS-1 requires that the establishment provide one inspection station for each line and adequate reinspection facilities so carcasses can be removed from each line for evaluation. The maximum line speed for SIS-1 is 35 birds per minute. SIS-2 requires that the establishment provide two inspection stations for each line and adequate reinspection facilities so carcasses can be removed from each line for evaluation. The maximum line speed for SIS-2 is 70 birds per minute.

(c) Under all inspection systems, including SIS, inspectors conduct post-mortem inspection and look for a number of conditions, as specified elsewhere in this subpart, which may indicate adulteration. Adulterated product is condemned and destroyed, except that carcasses and parts which may be made unadulterated by reprocessing (reworking) may be so reprocessed under the supervision of an inspector and reinspected. Under SIS, inspectors also reinspect product by sampling finished birds (both before and after chilling) for nonconformances with finished product standards (see Table 1). If such nonconformances are present at certain statistical levels, it may indicate process difficulties requiring corrective action by the establishment. If the establishment does not take adequate corrective action, the inspector shall initiate corrective actions such as conducting closer post-mortem inspections and requiring reprocessing and reinspection of previously processed carcasses and parts. Thus, SIS is conducted in two phases--a post mortem inspection phase and a reinspection phase. The following paragraphs describe the inspection requirements (not addressed elsewhere in this subpart) under each.

(iii) Post-mortem inspection.

(a) Facilities: Each inspection station must comply with the facility requirements in section 381.36(c).

(b) Presentation: Each inspector shall be flanked by an establishment employee assigned to be the inspector's helper. The one inspector on the SIS-1 line shall be presented every bird. Each inspector on the SIS-2 line shall be presented every other bird on the line. An establishment employee shall present each bird to the inspector properly eviscerated with the back side toward the inspector and the viscera uniformly trailing or leading. Each inspector shall inspect the inside, viscera, and outside of all birds presented.



(§ 381.76(b) continued)

(c) Disposition: The inspector shall determine which birds shall be salvaged, reprocessed, condemned, retained for disposition by the veterinarian, or allowed to proceed down the line as a passed bird subject to trim and reinspection. Carcasses with certain defects not requiring condemnation of the entire carcass shall be passed by the inspector, but shall be subject to reinspection to ensure the physical removal of the defects. The helper, under the supervision of the inspector, shall mark such carcasses for trim when the defects are not readily observable. Trimming of birds passed subject to reinspection shall be performed by: (1) the helper, time permitting, and (2) one or more plant trimmers positioned after all giblets are harvested and prior to reinspection.

(iv) Reinspection.

(a) Facilities: Reinspection stations are required at both the perchill and postchill locations. The Agency will determine the number of stations needed in those establishments having more than one processing line or more than one chiller. One or more prechill reinspection stations shall be conveniently located at the end of the line or lines prior to chilling. One or more postchill stations must be conveniently located at the end of the chiller or chillers. The prechill and postchill reinspection stations must meet the following provisions:

(1) Floor space shall consist of 3 feet along each conveyor line. The space shall be level and protected from all traffic and overhead obstructions.

(2) A table at least 2 feet wide and 2 feet deep and 3 feet in height designed to be readily cleanable and drainable shall be provided for reinspecting the sampled birds.

(3) A minimum of 200 foot-candles of shadow-free lighting with a minimum color rendering index of 85 on the table surface.

(4) A separate clip board holder shall be provided for holding the recording sheets.

(5) Hangback racks designed to hold 10 carcasses shall be provided for and positioned within easy reach of the person at the station.

(b) Disposition: An inspector shall monitor the establishment's application of the Finished Product Standards program and shall take corrective action including retaining product to prevent adulterated product from leaving the establishment when the inspector determines that the establishment has failed to apply the program as prescribed in subparagraph (c).

(c) Finished Product Standards: Finished Product Standards (FPS) are criteria applied to processed birds before and after chill to ensure that the product being produced is consistently wholesome and unadulterated. These criteria consist of nonconformances (listed in Table 1), the incidence of which is determined from 10 bird subgroup samples, reduced to a CUSUM number, and measured against the standards (Table 2). The standards are applied to permit the Agency to estimate when the production process is in control and when it is out of control. The establishment is responsible for maintaining FPS which, in turn is monitored by the inspector. FPS is applied in two separate parts. The first is called prechill testing. It is designed to ensure that the slaughter and evisceration procedures are in control. Compliance is measured by determining the CUSUM on consecutive 10 bird subgroup samples collected prior to product entering the chilling system. The second part of the FPS is called postchill testing. It is designed to monitor the production through the chill system to ensure that it meets the postchill FPS. This test

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is independent of the prechill test. Compliance is measured by determining the CUSUM on consecutive 10-bird subgroup samples as they exit the chilling system. When the system is operating within compliance, the establishment applies the FPS to product samples at the prechill reinspection station. Testing time and time between tests are such that birds represented by the test are still within the chiller. If an out-of-compliance condition is found, the product leaving the chiller is segregated for rework and retested before it may proceed into commerce. A second 10-bird subgroup sample of the birds is taken after they leave the chiller to ensure that the product meets the postchill FPS. Since the product is closer to the end of processing, the controls on releasing reworked product are stricter than controls under prechill testing, again to ensure that no adulterated product enters into commerce.

(d) Prechill testing. The prechill FPS have been divided into processing and trim categories. The processing category is designed to monitor the output of the dressing and evisceration procedures. The trim category monitors the establishment's ability to remove unwholesome lesions and conditions from inspected and passed carcasses. Each category is monitored independently of the other category using a separate CUSUM for each category.

(1) Actions to be taken when the process is in control. If the CUSUM is less than the action number and the subgroup absolute limit is not exceeded, the process is judged to be in control.

(i) ESTABLISHMENT ACTIONS. The establishment shall:

(a) Randomly select and record subgroup sampling times for each production unit of time before product reaches the prechill reinspection station on the production line. In no case shall the time between tests exceed 1 hour of production time.

(b) Conduct a 10-bird subgroup test at a random time on each poultry slaughter line. These times are preselected by the establishment and available to the inspector prior to the start of the shift/day's operations. All 10 samples of the subgroup shall be collected at the random time.

(c) Obtain the weighted value of each nonconformance by multiplying the number recorded for each nonconformance by the "factor" in Table 1, sum the total of all the nonconformances, and calculate the CUSUM value for that test.

(ii) INSPECTOR ACTIONS. The inspector shall:

(a) Select random times for monitoring subgroup tests for each half-shift on the evisceration line. In establishments that have multiple evisceration lines on a production shift, monitor all lines of product at the random times.

(b) Collect the subgroup samples to be monitored at preselected times. All 10 samples of the subgroup shall be collected at the random time selected in (ii) (a) above.

(c) Conduct the 10-bird monitoring subgroup test.

(2) Actions to be taken when the subgroup absolute limit is exceeded. If either an inspector or establishment subgroup test exceeds the subgroup absolute limit of tolerance plus 5 ( $T + 5$ ), the establishment shall determine if any of the immediate past 5 plant prechill subgroups for that category (processing or trim) resulted in a CUSUM above the start number.

(a) If all of the past 5 plant prechill subgroups are at or below the start number, the establishment shall immediately conduct a retest subgroup on that category of prechill to determine sample validity. If retest subgroup



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total equals tolerance or less, the establishment resumes random time testing. If the retest subgroup total exceeds tolerance, the establishment shall proceed as if CUSUM reaches the action number and shall begin process actions as set forth in paragraph (b)(3)(iv)(d)(4). In either case, the prechill retest results will be used to calculate CUSUM.

(b) If any of the past 5 plant prechill subgroups resulted in a CUSUM above the start number, the establishment shall proceed as if CUSUM reaches the action number and shall begin process actions as set forth in paragraph (b)(3)(iv)(d)(4).

(3) Actions to be taken when a trimmable lesion/condition is found. If either inspection or plant monitoring finds any trimmable lesion or condition as specified in item B(7) of Table 1 during a prechill subgroup test, the establishment shall immediately conduct an additional prechill subgroup test for the same trimmable lesion/condition category. This is a requirement on the subgroup testing for prechill trim nonconformance that is in addition to the CUSUM test described in subdivision (1).

(a) If no additional item in the same category is found on retest, the establishment shall resume random time sampling.

(b) If an additional item in the same category is found on retest, the establishment shall proceed as if CUSUM reaches the action number and shall initiate corrective action set forth in paragraph (b)(3)(iv)(d)(4) for this category only.

(4) Actions to be taken when the CUSUM reaches the action number. Once CUSUM reaches the action number, the process is judged to be not in control.

(i) ESTABLISHMENT ACTIONS. The establishment shall:

(a) Immediately notify the inspector in charge and the production supervisor responsible for the affected evisceration line.

(b) Suspend random time prechill testing of the affected nonconformance category (processing or trim). Suspend random time postchill subgroup testing when the processing category is the affected nonconformance category.

(c) Conduct subgroup retests on carcasses leaving the chill system. Apply the prechill criteria in Table 1 (A) or (B), depending upon which category caused the action, and apply prechill Finished Product Standards as listed in Table 2 to determine product compliance. In no case shall the time between retests exceed 30 minutes of production time. Apply prechill standard criteria at the postchill location after notifying the establishment's production supervisor. If any of these subgroup retests on product leaving the chill system result in a subgroup total exceeding tolerance, identify for rework subsequent product at the postchill location. All noncomplying product will be brought into compliance prior to release into commerce. Product from the chiller will continue accumulating for rework until a subsequent subgroup test results in a subgroup total equal to or less than tolerance.

(d) Conduct additional subgroup tests at the prechill reinspection station to determine the adequacy of production corrective action. If the prechill tests results in a subgroup total exceeding the tolerance, notify the production supervisor. The number of additional tests at the postchill reinspection station using prechill standards is increased as required to include the product in the chiller represented by this additional prechill test.

(e) After two consecutive additional prechill subgroup tests result in subgroup totals equal to or less than tolerance:

(1) Resume random time prechill subgroup testing as set forth in actions to be taken when the process is in control at paragraph (b)(3)(iv)(d)(1).

(2) Identify product entering the chill system that will mark the end of the retest action upon arrival at the postchill sampling location. Such identification may include tagging or empty space in chillers, depending upon the establishment's identification method.

\* (3) Once all product identified as needing retesting has arrived at the  
\* postchill sampling location, random time postchill FPS testing resumes.

(4) If two consecutive additional prechill subgroup tests demonstrate process control with subgroup totals equal to or less than tolerance, but they do not cause CUSUM to fall to the start line or below, reset CUSUM at the start number.

(ii) INSPECTOR ACTIONS. The inspector shall monitor product and process actions by making spot-check observations to ensure that all program requirements are met.

(e) Postchill testing. Postchill subgroups shall be collected after the product leaves the chiller but before the product is divided into separate processes. Each bird sampled shall be observed and its conformance measured against the postchill criteria. The subgroup nonconformance weights shall be totalled and the CUSUM calculated by subtracting the tolerance from the sum of the subgroup total and the starting CUSUM.

(1) Actions to be taken when the process is in control. If the CUSUM is less than the action number and the subgroup absolute limit is not exceeded, the process is judged to be in control.

(i) ESTABLISHMENT ACTIONS. The establishment shall conduct a 10-bird subgroup test for each chiller system at a randomly selected time of production. In no case shall the time between tests exceed 2 hours of production time.

(ii) INSPECTOR ACTIONS. The inspector shall:

(a) Select random times for postchill monitoring.

(b) Monitor each chill system twice per shift.

(c) Conduct subgroup tests at preselected random times.

(2) Actions to be taken when the subgroup absolute limit is exceeded. If either an inspector or establishment subgroup test exceeds the subgroup absolute limit of tolerance plus 5 ( $T + 5$ ), the establishment shall determine if any of the last 5 postchill monitoring subgroups resulted in a CUSUM above the start number.

(a) If all of the past 5 postchill monitoring subgroups resulted in a CUSUM at or below the start number, the establishment shall immediately retest a subgroup to determine sample validity. If this retest subgroup total exceeds tolerance, the establishment shall proceed as if CUSUM reaches the action number and shall begin process actions as set forth in paragraph (b)(3)(iv)(e)(3).

(b) If any of the past 5 postchill monitoring subgroups resulted in a CUSUM above the start number, the establishment shall proceed as if CUSUM reaches the action number and shall begin process actions as set forth in paragraph (b)(3)(iv)(e)(3).

(3) Actions to be taken when the CUSUM reaches the action number. Once CUSUM reaches the action number, the process is judged to be not in control.

(i) ESTABLISHMENT ACTIONS. The establishment shall:

(a) Notify the inspector in charge and the production supervisor responsible for product in the chiller.

(b) Suspend random time postchill subgroup testing.

(c) Immediately conduct an additional postchill subgroup test. If the retest subgroup total exceeds tolerance, the establishment shall identify



subsequent product for rework. Product will continue accumulating for rework until a subsequent subgroup test results in a subgroup total equal to or less than tolerance.

(d) After two consecutive additional postchill subgroup tests result in subgroup totals equal to or less than tolerance:

(1) Resume random time postchill subgroup testing as set forth in actions to be taken when the process is in control at paragraph (b)(3)(iv)(e)(1).

(2) If the two consecutive additional postchill subgroup totals equal to or less than tolerance do not cause CUSUM to fall to the start number or below, reset CUSUM at the start number.

(ii) INSPECTOR ACTIONS. The inspector shall monitor product and process actions to ensure that program requirements are met.

(v) When the prechill or postchill product has been identified as having been produced when the process was not in control, additional online subgroup testing by the establishment is required to determine its conformance to the standard. If any of the additional plant subgroup testing results in a subgroup total exceeding tolerance, offline product corrective actions must take place. The responsibilities of the establishment and the inspector change depending on the CUSUM. All corrective actions such as identifying affected product, segregating product, and maintaining control through rework actions are the establishment's responsibility. Corrective actions by the inspector depends upon the establishment's ability to control rework of affected product. If the establishment fails in its responsibilities, the inspector will identify, segregate, and retain affected product to prevent adulterated product from reaching consumers.

(a) Offline product. The establishment shall identify the affected product so that it may be segregated and accumulated offline for rework. The inspector shall spot check the establishment's identification, segregation, and control of reworked product to ensure that program requirements are met.

(b) Reworked product. Reworked product must be tested by the establishment with a randomly selected subgroup test of the accumulated reworked lot. Before product is released, the random subgroup test must result in a subgroup total equal to or less than tolerance. If the subgroup test of a reworked lot results in a subgroup total exceeding tolerance, the lot must be reworked again before another subgroup is selected. The following actions are required.

(1) ESTABLISHMENT ACTIONS. The establishment shall:

(i) Select the random subgroup from throughout the lot only after the total lot has been reworked.

(ii) Conduct the subgroup test using the same criteria (prechill or postchill) that resulted in the rework action.

(iii) Release the lot if the reworked subgroup test resulted in a subgroup total equal to or less than tolerance.

(iv) Identify and control the lot to be reworked if the reworked subgroup total again exceeds tolerance.

(2) INSPECTOR ACTIONS: The inspector shall spot check the rework procedure to ensure that plant monitoring and production meet the requirements of the program.

(vi) After the 10-bird subgroup tests are completed, the prechill and postchill processing nonconformances shall be corrected on all bird samples prior to returning the samples to the product flow. Samples with trim nonconformances shall be returned to the trim station for correction prior to their return to the product flow.

TABLE 1  
DEFINITIONS OF NONCONFORMANCES

A Processing nonconformances.

1 Extraneous material  $\leq 1/16$ "

--Include any specks, tiny smears, or stains of material that measure  $1/16$ " or less in the greatest dimension.

EXAMPLES: Ingesta, feces, unattached feathers, grease, bile remnants, and/or whole gall bladder or spleen, embryonic yolk, etc.

--Factor is one.

--1 to 5 = 1 defect; 6 to 10 = 2 defects; 11 or more = 3 defects.

A maximum of three incidents per carcass.

2 Extraneous material  $>1/16$ " to 1"

--The same material as line 1, but measuring  $>1/16$ " to 1" in the longest dimension.

--Factor is one.

--A maximum of three incidents per carcass.

NOTE: Feces that is  $1/8$ " or greater should be classified under number 8 Feces.

3 Extraneous material  $>1$ "

--The same material as lines 1 - 2, but measuring greater than one inch.

--Factor is two.

--A maximum of two incidents per carcass.

4 Oil glands remnant--less than two whole glands

--Recognizable fragment(s) of one or both oil glands equals one incident.

--Factor is one.

--Maximum of one incident per carcass.

5 Oil glands - two whole glands.

--Both whole oil glands with no missing fragments equals one incident. If the oil glands are cut, but no fragment is removed, consider them to be whole. But if even a small fragment is removed, use line 4.

--Factor is two.

--A maximum of one incident per carcass.

6 Lung  $\geq 1/4$ " whole

--Any portion less than a whole lung, and equal to or greater than  $1/4$ " at the greatest dimension, equals one incident.

--Factor is one.

--A maximum of two incidents per carcass.



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7 Lung--whole

- Each whole lung equals one incident.
- Factor is two.
- A maximum of two incidents per carcass.

8 Feces  $\geq 1/8$ "

- Any material determined to be from the lower gastrointestinal tract, measuring  $1/8$ " or more, equals one incident.
- Factor is five.
- A maximum of one incident per carcass.

9 Intestine

- Any identifiable portion of the terminal portion of the intestinal tract with a lumen (closed circle) present, or split piece of intestine large enough to be closed to form a lumen.
- Factor is five.
- A maximum of one incident per carcass.

10 Cloaca

- Any identifiable portion of the terminal portion of the intestinal tract with mucosal lining.
- Factor is five.
- A maximum of one incident per carcass.

11 Bursa of Fabricius

- A whole rosebud, or identifiable portion with two or more mucosal folds.
- Factor is two.
- A maximum of one incident per carcass.

12 Esophagus

- Any portion of the esophagus with identifiable mucosal lining.
- Factor is two.
- A maximum of one incident per carcass.

13 Crop--partial--with mucosa

- Any portion of the crop that includes the mucosal lining.
- Factor is two.
- A maximum of one incident per carcass.

14 Crop--whole

- Any complete crop.
- Factor is five.
- A maximum of one incident per carcass.

15 Trachae  $\leq 1$ "

--Identifiable portion of trachea less than or equal to one inch long.

--Factor is one.

--A maximum of one incident per carcass.

16 Trachea  $> 1$ "

--Identifiable portion of trachea greater than one inch.

--Factor is two.

--A maximum of one incident per carcass.

17 Hair  $\geq 1/4$ " 26 or more

--Hair which is one-fourth inch long or longer measured from the top of the follicle to the end of the hair. 26 or more hairs equal one incident.

--Factor is one.

--A maximum of one incident per carcass.

18 Feathers and/or Pinfeathers  $< 1$ "

--Attached feathers or protruding pinfeathers less than or equal to one inch long. Scored 5 to 10 per carcass as one incident, 11 to 15 per carcass as two incidents, and 16 or more as three incidents.

--Factor is one.

--A maximum of three incidents per carcass.

19 Feathers  $> 1$ "

--Attached feathers longer than one inch. Scored 1 to 3 per carcass as one incident, 4 to 6 per carcass as two incidents, and 7 or more as three incidents.

--Factor is one.

--A maximum of three incidents per carcass.

20 Long Shank--both condyles covered

--If the complete tibiotarsal joint is covered, it equals one incident.

--Factor is two.

--A maximum of two incidents per carcass.

B Trim nonconformances.

1 Breast blister

--Inflammatory tissue, fluid, or pus between the skin and keel must be trimmed if membrane "slips" or if firm nodule is greater than  $1/2$ " in diameter (dime size).

- Factor is two.
- A maximum of one incident per carcass.

2 Breast blister--partially trimmed

- All inflammatory tissue, including that which adheres tightly to the keel bone, must be removed.
- Factor is one.
- A maximum of one incident per carcass.

3 Bruise 1/2" - 1"

- Blood clumps or clots in the superficial layers of tissue, skin, muscle or loose subcutaneous tissue may be slit and the blood completely washed out. When the bruise extends into the deeper layers of muscle, the affected tissue must be removed. Very small bruises less than 1/2" (dime size) and areas showing only slight reddening need not be counted as defects.
- Factor is one.
- A maximum of five incidents per carcass.

4 Bruise >1"

- Same criteria as in line three, but greater than one inch in greatest dimension.
- Factor is two.
- A maximum of three incidents per carcass.

5 Bruise black/green 1/4" - 1"

- Bruises 1/4" to 1" that have changed from red to a black/blue or green color due to age.
- Factor is two.
- A maximum of three incidents per carcass.

6 Bruise Black/green >1"

- Same as line 5, but measuring greater than 1" in greatest dimension.
- Factor is five.
- A maximum of two incidents per carcass.

7 Trimmable lesions/Condition

- A trimmable tumor or identifiable portion of a tumor on any part of the carcass.
- Trimmable synovitis/airsacculitis (saddle/frog) lesions that have not been removed.
- Lesion/condition subject to removal following an approved cleanout process. Examples: airsacculitis, salpingitis, nephritis, spleen, or liver conditions requiring removal of the kidneys.

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\* NOTE: All establishments shall develop and maintain a permanent marking  
\* system that identifies carcasses with removable lesions/conditions  
\* on the inside surfaces. When removable lesions/conditions are  
\* identified inside the carcass by the inspector, the helper will be  
\* notified to apply the permanent mark. When removable inside  
\* lesions/conditions are found on a subgroup sample without the  
\* permanent mark, the error is not recorded on line 7. The affected  
\* carcass(s) will be hungback for IIC disposition and corrective  
\* action.

--Factor is five.

--A maximum of one incident per carcass.

8 Failure to complete task as indicated by marking system.

EXAMPLE: Synovitis, airsacculitis, inflammatory process,  
contamination, etc.

\* --The helper, under the inspector's direction, will apply a mark to  
the carcass, indicating to the trimmer(s) that specific action must  
be taken on that carcass. When airsac and kidney cleanout, or  
synovitis part removal, or carcass removal from the line is not  
completed, or only partially completed, this occurrence is recorded  
as one defect.

\* --Factor is five. It will also be recorded as a line 7 defect for a  
\* total factor of 10.

--A maximum of one incident per carcass.

9 Compound fracture

--Any bone fracture (i.e., leg or wing) that has caused an opening  
through the skin. May be accompanied with a bruise, but not always.  
Do not count the bruise in line 3 or 4 if it is associated with the  
compound fracture.

\* --Factor is two.

\* -- A maximum of three incidents per carcass.

10 Wingtip compound fracture

--Same criteria as line 9, but only for wingtips.

NOTE: Bruises not associated with the fracture should be recorded  
in the appropriate lines.

11 Untrimmed short hock

--When no cartilage of the hock surface is present and no tendons  
are attached to the bone.

--Factor is two.

--A maximum of two incidents per carcass.



12 Sores, scabs, inflammatory process, etc.  $\leq 1/2$ "

--Any defects such as sores, abscesses, scabs, wounds, dermatitis, inflammatory process, that measure less than or equal to  $1/2$ " in the greatest dimension.

--Factor is two.

--A maximum of two incidents per carcass.

13 Sores, scabs, inflammatory process, etc.  $> 1/2$ "

--Same as line 12, but greatest dimension is greater than  $1/2$ ", or a cluster of smaller lesions in close proximity  $> 1/2$ ". This category also includes turkey leg edema.

--Factor is Five.

--A maximum of one incident per carcass.

14 External mutilation

--Mutilation to the skin and/or muscle that is caused by the slaughter, dressing, or eviscerating processes. Skinned elbows (bucked wings) do not require trim unless affected wing joint capsule is also opened.

--Factor is one.

--A maximum of three incidents per carcass.

C Postchill nonconformances--Designed to monitor those nonconformances added to product during the chilling process.

1 Extraneous material  $\leq 1/16$ "

--Include specks, grease, or unidentifiable foreign material that measure  $1/16$ " or less in the greatest dimension.

Example: Ingesta, grease, or unidentifiable foreign material.

--Factor is one.

--3 to 7 = 1 defect; 8 to 12 = 2 defects; 13 or more = 3 defects. A maximum of three incidents per carcass.

2 Extraneous material  $> 1/16$ " to 1".

--This includes ingesta, grease, or unidentifiable foreign material measuring  $> 1/16$ " to 1" in longest dimension.

--Factor is one.

--A maximum of three incidents per carcass.

3 Extraneous material  $> 1$ "

--The same material as line 2, but measuring greater than one inch.

--Factor is two.

--A maximum of two incidents per carcass.

TABLE 2  
FINISHED PRODUCT STANDARDS

SIS

Prechill Processing Nonconformance

Tolerance number (T).....	25
Subgroup Absolute Limit (Tx5).....	30
Action number.....	22
Start number.....	11

Prechill Trim Nonconformance

Tolerance number (T).....	12
Subgroup Absolute Limit (Tx5).....	17
Action number.....	15
Start number.....	8

Postchill Nonconformance

Tolerance number (T).....	5
Subgroup Absolute Limit (Tx5).....	10
Action number.....	10
Start number.....	5

- \* (4) The following requirements are also applicable to NELS inspection: \*
- \* (i) Inspection under NELS is conducted in two phases, as post-mortem \*
- \* inspection phase and a reinspection phase. \*
- \* (a) Post-mortem inspection. The establishment shall provide three \*
- \* inspection stations on each eviscerating line in compliance with the facility \*
- \* requirements section 381.36(d)(1). The three inspectors shall inspect the \*
- \* inside, viscera, and outside of all birds presented. Each inspector shall be \*
- \* flanked by two establishment employees--the presenter and the helper. The \*
- \* presenter shall ensure that the bird is properly eviscerated and presented for \*
- \* inspection and the viscera uniformly trailing or leading. The inspector shall \*
- \* determine which birds shall be salvaged, reprocessed, condemned, retained for \*
- \* disposition by the veterinarian, or allowed to proceed down the line as a \*
- \* passed bird subject to reinspection. Poultry carcasses with certain defects \*
- \* not requiring condemnation of the entire carcass and specified in the partial \*
- \* quality control agreement as defects the establishment shall remove, shall be \*
- \* passed by the inspector, but shall be subject to reinspection to ensure the \*
- \* physical removal of the specified defects. The helper, under the supervision \*
- \* of the inspector, shall mark such carcasses for trim when the defects are not \*
- \* readily observable. Trimming of birds passed subject to reinspection shall be \*
- \* performed by: (a) The helper, time permitting, and (b) one or more plant \*
- \* trimmers positioned after giblet harvest and prior to reinspection. \*
- \* (b) A reinspection station shall be located at the end of each line. \*
- \* This station shall comply with the facility requirements in section \*
- \* 381.36(d)(2). The inspector shall ensure that the establishment has performed \*
- \* the indicated trimming of carcasses passed subject to reinspection by visually \*
- \* monitoring, checking data, and/or gathering samples at the station and at other \*
- \* critical points on the line. Specific reinspection activities shall be based \*
- \* on the establishment's partial quality control system and its performance under \*
- \* that system as determined by the inspector. \*

(ii) The approved quality control program for the establishment shall include critical control points on the line, which shall be monitored by the inspector. Establishment quality control employees shall operate the poultry carcass on-line quality control program and shall make immediately available to inspection personnel any and all data collected and maintained under the approved partial quality control program.

(iii) An inspector shall monitor the establishment's application of the poultry carcass on-line quality control program and shall take corrective action when he/she determines that the establishment has failed to maintain or correct its process as described in the approved quality control program.

(iv) The maximum inspection rate for NELs shall be 91 birds per minute per eviscerating line.

(5) The following requirements are also applicable to the NTI System:

(i) Inspection under the NTI System is conducted in two phases, a post-mortem inspection phase and a reinspection phase. The NTI-1 Inspection System requires that the establishment provide one inspection station for each line and adequate reinspection facilities so carcasses can be removed from each line for evaluation. The NTI-2 Inspection System requires that the establishment provide two inspection stations for each line and adequate reinspection facilities so carcasses can be removed from each line for evaluation.

(a) Post-mortem inspection. Each inspection station must comply with the facility requirements in section 381.36(e)(1). Each inspector shall be flanked by an establishment employee assigned to be the inspector's helper. The one inspector on an NTI-1 Inspection System shall be presented every bird. Each inspector on an NTI-2 Inspection System line shall be presented every other bird on the line. An establishment employee shall present each bird to the inspector properly eviscerated with the back side toward the inspector and the viscera uniformly trailing or leading. Each inspector shall inspect the inside, viscera, and outside of all birds presented. The inspector shall determine which bird shall be salvaged, reprocessed, condemned, retained for disposition by a veterinarian, or allowed to proceed down the line as a passed bird subject to trim and reinspection. Turkey carcasses with certain defects not requiring condemnation of the entire carcass and specified in the partial quality control program described in paragraph (d) of this section as defects the establishment shall remove, shall be passed by the inspector, but shall be subject to reinspection to ensure the physical removal of the specified defects. The helper, under the supervision of the inspector, shall mark such carcasses for trim when the defects of birds passed subject to reinspection shall be performed by: (a) The helper, time permitting, and (b) one or more plant trimmers positioned after the giblet harvest and prior to reinspection.

(b) Reinspection. A reinspection station shall be located at the end of the lines. This station shall comply with the facility requirements in section 381.36(e)(2). The inspector shall ensure that establishments have performed the indicated trimming of each carcass passed subject to reinspection by visually monitoring, checking data, and/or sampling product at the reinspection station and, if necessary, at other points, critical to the wholesomeness of product, on the eviscerating line. Specific reinspection activities shall be based on the establishment's partial quality control program described in paragraph (d) and its performance under that program as determined by the inspector.

(ii) The approved partial quality control program described in paragraph (c) for the establishment shall include critical control points on the eviscerating line, which shall be monitored by the inspector. Establishment quality control employees shall operate the quality control program, and shall



\* make immediately available to inspection personnel any and all data collected  
\* and maintained under the partial quality control program.

\* (iii) An inspector shall monitor the establishment's application of the  
\* quality control program described in paragraph (c) and shall take corrective  
\* action when he/she determines that the establishment has failed to maintain or  
\* correct its process as described in the approved partial quality control  
\* program.

(c) Applying for and terminating the Partial Quality Control Agreement for the NELS Inspection System and NTI System.

(1) Any owner or operator of an official establishment preparing poultry products who wishes to apply for the NELS Inspection System or NTI System must submit to the Administrator a partial quality control program designed to assure that poultry is wholesome and properly prepared and shall request a determination as to whether or not that program is adequate to result in product being in compliance with the requirements of the Act and, therefore, qualify for the NELS Inspection System or NTI System. Such a request shall, as a minimum, include:

(i) A letter to the Administrator from the establishment owner or operator stating the objective of the program and willingness to adhere to the requirements of the program as approved by the Department; that all data and information generated under the program will be maintained and be available to departmental personnel to enable the Department to monitor compliance; that establishment quality control personnel will have authority to halt production or shipping of product in cases where the submitted quality control program requires it; and that the owner or operator (or his/her designee) will be available for consultation at any time departmental personnel consider it necessary.

(ii) Identification of establishment partial quality control personnel responsible for the partial quality control program. In the case of an establishment having one or more full-time persons whose primary duties are related to the partial quality control program, the request shall also include agreement that such people shall ultimately report to an establishment official whose partial quality control responsibilities are independent of or not predominantly production responsibilities. In the case of an establishment which does not have full-time quality control personnel, detailed information indicating the nature of the duties and responsibilities of the person who will be responsible for the quality control program shall be included.

(iii) Detailed information concerning the manner in which the program will function. Such information shall include, but not be limited to, the critical check or control points on each eviscerating line from the unloading area to the finished product, the nature and frequency of tests to be made at each check or critical point, the nature of charts and other records that will be maintained by the official establishment, the type of deficiencies the program is designed to identify and control, the defect criteria which will be used and the points at which corrective action will occur and the nature of the corrective action--ranging from the least to the most severe.



(2)(i) The Administrator shall evaluate the submitted partial quality control program in accordance with the provisions of this paragraph. If it is determined by the Administrator that the partial quality control program will result in finished products being in full compliance with the requirements of the Act and regulations thereunder, the partial quality control program will be approved and implemented, under departmental supervision, as soon thereafter as practicable.

(ii) In any situation where the program is found by the Administrator to be unacceptable, written notification shall be given to the applicant of the basis for the denial. The applicant will be afforded a reasonable opportunity to modify the program in accordance with the notification. The applicant shall also be afforded a reasonable opportunity to submit a written statement in response to this notification of denial and/or to request a hearing on the denial. If the applicant requests a hearing and the Administrator, after review of the applicant's answer to the notice, finds the initial determination to be correct, the applicant must file with the Hearing Clerk of the Food Safety and Inspection Service the notification, answer, and the request for hearing, which shall constitute the complaint and answer in the proceeding, which shall thereafter be conducted in accordance with Rules of Practice which shall be adopted for this proceeding.

(iii) The approved partial quality control program constitutes an operating agreement between the establishment and the Department. The establishment owner or operator shall be responsible for the effective operation of the approved partial quality control program, and for obtaining approval of any changes required in that program, to assure continuing compliance with the requirements of the Act and regulations thereunder. The Secretary shall provide the Federal inspection necessary, as determined by the operating conditions at the establishment, to carry out his responsibilities under the Act.

(3) The approval of the partial quality control program under the NELS Inspection System or the NTI System may be terminated at any time by the owner or operator of the official establishment upon written notice to the Administrator. Establishments which operated under the NELS Inspection System will be provided inspection under either Traditional Inspection or Streamlined Inspection System, as appropriate. Establishments which operated under the NTI System will be provided inspection under Traditional Inspection procedure.

(4) The approval of the partial quality control program under the NELS Inspection System or the NTI System will terminate upon receipt by the establishment of written notice from the Administrator (or his designee). Such notice will specify the deficiency and will be issued:

(i) If unwholesome or otherwise adulterated poultry products are found by the Administrator to have been prepared for or distributed in commerce by the subject establishment, or

(ii) If the establishment fails to comply with the partial quality control program to which it has agreed.

(5) The establishment owner or operator receiving notice that approval has terminated may respond to the notice, in writing, to the Administrator within 30 days or receipt of such notice. In those instances where there are issues of fact, a hearing under applicable Rules of Practice will be provided

to the establishment owner or operator to resolve the conflict. The Administrator's termination of approval shall remain in effect pending the final determination of the proceeding.

(6) If approval of the partial quality control program under the NELS Inspection System or the NTI System has been terminated in accordance with the provisions of this section, an application and request for approval of the same or modified quality control program will not be evaluated by the Administrator for at least 2 months from the termination date. In order for the Department to provide the Federal inspection required under the Act, an establishment whose partial quality control program has been terminated will be allowed to  
\* continue operating under the (i) Traditional Inspection or Streamlined  
\* Inspection System if previously operating under the NELS Inspection System, or  
\* (ii) Traditional Inspection if previously operating under the NTI System, provided all requirements of the Act and regulations thereunder are met.

(The recordkeeping requirements contained in this section have been approved by the Office of Management and Budget under OMB # 0583-0008).

§ 381.77 Carcasses held for further examination.

Each carcass, including all parts thereof, in which there is any lesion of disease, or other condition which might render such carcass or any part thereof adulterated and with respect to which a final decision cannot be made on first examination by the inspector, shall be held for further examination. The identity of each such carcass, including all parts thereof, shall be maintained until a final examination has been completed.

§ 381.78 Condemnation of carcasses and parts; separation of poultry suspected of containing biological residues.

(a) At the time of any inspection under this subpart each carcass, or any part thereof, which is found to be adulterated shall be condemned, except that any such articles which may be made not adulterated by reprocessing, need not be so condemned if so reprocessed under the supervision of an inspector and thereafter found to be not adulterated.

(b) When a lot of poultry suspected of containing biological residues is inspected in an official establishment, all carcasses and any parts of carcasses in such lot which are condemned shall be kept separate from all other condemned carcasses or parts.

§ 381.79 Passing of carcasses and parts.

Each carcass and all organs and other parts of carcasses which are found to be not adulterated shall be passed for human food.

§ 381.80 General; biological residues.

(a) The carcasses or parts of carcasses of all poultry inspected at an official establishment and found at the time of post-mortem inspection, or at any subsequent inspection, to be affected with any of the diseases or conditions named in other sections in this subpart, shall be disposed of in accordance with the section pertaining to the disease or condition. Owing to the

(§ 381.80 continued)

fact that it is impracticable to formulate rules for each specific disease or conditions and to designate at just what stage a disease process results in an adulterated article, the decision as to the disposal of all carcasses, organs or other parts not specifically covered by the regulations, or by instructions of the Administrator issued pursuant thereto, shall be left to the inspector in



(§ 381.80(a) continued)

charge, and if the inspector in charge is in doubt concerning the disposition to be made, specimens from such carcasses shall be forwarded to the Inspection Service laboratory for diagnosis.

(b) All carcasses, organs, or other parts of carcasses of poultry shall be condemned if it is determined on the basis of a sound statistical sample that they are adulterated because of the presence of any biological residues.

§ 381.81 Tuberculosis.

Carcasses of poultry affected with tuberculosis shall be condemned.

§ 381.82 Diseases of the leukosis complex.

Carcasses of poultry affected with any one or more of the several forms of the avian leukosis complex shall be condemned.

§ 381.83 Septicemia or toxemia.

Carcasses of poultry showing evidence of any septicemic or toxemic disease, or showing evidence of an abnormal physiologic state, shall be condemned.

§ 381.84 Airsacculitis.

Carcasses of poultry with evidence of extensive involvement of the air sacs with airsacculitis or those showing airsacculitis along with systemic changes shall be condemned. Less affected carcasses may be passed for food after complete removal and condemnation of all affected tissues including the exudate.

§ 381.85 Special diseases.

Carcasses of poultry showing evidence of any disease which is characterized by the presence, in the meat or other edible parts of the carcass, of organisms or toxins dangerous to the consumer, shall be condemned.

§ 381.86 Inflammatory processes.

Any organ or other part of a carcass which is affected by an inflammatory process shall be condemned and, if there is evidence of general systemic disturbance, the whole carcass shall be condemned.

§ 381.87 Tumors.

Any organ or other part of a carcass which is affected by a tumor shall be condemned and when there is evidence of metastasis or that the general condition of the bird has been affected by the size, position, or nature of the tumor, the whole carcass shall be condemned.

§ 381.88 Parasites.

Organs or other parts of carcasses which are found to be infested with parasites, or which show lesions of such infestation shall be condemned and, if the whole carcass is affected, the whole carcass shall be condemned.



§ 381.89 Bruises.

Any part of a carcass which is badly bruised shall be condemned and, if the whole carcass is affected as a result of the bruise, the whole carcass shall be condemned. Parts of a carcass which show only slight reddening from a bruise may be passed for food.

§ 381.90 Cadavers.

Carcasses of poultry showing evidence of having died from causes other than slaughter shall be condemned.

§ 381.91 Contamination.

(a) Carcasses of poultry contaminated by volatile oils, paints, poisons, gases, scald vat water in the air sac system, or other substance which render the carcasses adulterated shall be condemned. Any organ or other part of a carcass which has been accidentally mutilated in the course of processing shall be condemned, and if the whole carcass is affected, the whole carcass shall be condemned. \*

(b)(1) Any carcass of poultry accidentally contaminated during slaughter with digestive tract contents shall not be condemned if promptly reprocessed under the supervision of an inspector and thereafter found not to be adulterated. Contaminated surfaces that are cut shall be removed only by trimming. Contaminated inner surfaces that are not cut may be cleaned by trimming alone, or at an approved reprocessing station away from the main processing line, by any method that will remove the contamination, such as vacuuming, washing, and trimming, singly or in combination.

All visible specks of contamination must be removed, and if the inner surfaces are reprocessed other than solely by trimming, all surfaces of the carcass shall be treated with chlorinated water containing 20 ppm available chlorine. \*

(2) An area will be designated as an approved reprocessing station only if the Administrator determines that reprocessing operations can be conducted in that area in accordance with all of the requirements of this Part, and that the reprocessing methods to be utilized are capable of removing all visible specks of contamination on the inner surface of a carcass. Requests for such approval shall be submitted to the inspector in charge and shall describe the proposed area, proposed methods of reprocessing, and proposed equipment to be utilized. Whenever the Administrator finds that reprocessing operations cannot be conducted in such area in accordance with all of the requirements of this part or that the reprocessing methods utilized are not capable of removing all visible specks of contamination on the inner surface of a carcass, he may withdraw approval of such area, effective upon oral or written notification, whichever is earlier, to the operator of the establishment. In the event of oral notification, a written confirmation thereof shall be given to the operator as promptly as circumstances permit. The notification shall specify the reasons for such withdrawal and shall afford the operator of the establishment an opportunity to present his views. In any instance where there is a conflict as to the facts, a hearing shall be held to resolve such conflict.

§ 381.92 Overscald.

Carcasses of poultry which have been overscalded, resulting in a cooked appearance of the flesh, shall be condemned.

§ 381.93 Decomposition.

Carcasses of poultry deleteriously affected by post-mortem changes shall be disposed of as follows:

(a) Carcasses which have reached a state of putrefaction or stinking fermentation shall be condemned.

(b) Any part of a carcass which is green struck shall be condemned and, if the carcass is so extensively affected that removal of affected parts is impracticable, the whole carcass shall be condemned.

(c) Carcasses affected by types of post-mortem change which are superficial in nature may be passed for human food after removal and condemnation of the affected parts.

Subpart L-Handling and Disposal of Condemned or Other Inedible Products at  
Official Establishments

§ 381.95 Disposal of condemned poultry products.

All condemned carcasses, or condemned parts of carcasses, or other condemned poultry products, except those condemned for biological residues shall be disposed of by one of the following methods, under the supervision of an

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(§ 381.95 continued)

inspector of the Inspection Service. (Facilities and materials for carrying out the requirements in this section shall be furnished by the official establishment.)

(a) Steam treatment (which shall be accomplished by processing the condemned product in a pressure tank under at least 40 pounds of steam pressure) or thorough cooking in a kettle or vat, for a sufficient time to effectively destroy the product for human food purposes and preclude dissemination of disease through consumption by animals. (Tanks and equipment used for this purpose or for rendering or preparing inedible products shall be in rooms or compartments separate from those used for the preparation of edible products. There shall be no direct connection by means of pipes, or otherwise, between tanks containing inedible products and those containing edible products.)

(b) Incineration or complete destruction by burning.

(c) Chemical denaturing, which shall be accomplished by the liberal application to all carcasses and parts thereof, of:

(1) Crude carbolic acid,

(2) Kerosene, fuel oil, or used crankcase oil, or

(3) Any phenolic disinfectant conforming to commercial standards CS 70-41 or CS 71-41 which shall be used in at least 2 percent emulsion or solution.

(d) Any other substance or method that the Administrator approves in specific cases, which will denature the poultry product to the extent necessary to accomplish the purposes of this section.

(e) Carcasses and parts of carcasses condemned for biological residue shall be disposed of in accordance with paragraph (b) of this section or by  
\* burying under the supervision of an inspector. \*

Subpart M-Official Marks, Devices, and Certificates; Export Certificates;  
Certification Procedures

§ 381.96 Wording and form of the official inspection legend.

Except as otherwise provided in this subpart, the official inspection legend required to be used with respect to inspected and passed poultry products shall include wording as follows: "Inspected for wholesomeness by U.S. Department of Agriculture." This wording shall be contained within a circle. The form and arrangement of such wording shall be exactly as indicated in the example in Figure 1, except that the appropriate official establishment number shall be shown, and if the establishment number appears elsewhere on the labeling material in the manner prescribed in § 381.123 (b), it may be omitted from the inspection mark. The administrator may approve the use of abbreviations of such inspection mark; and such approved abbreviations shall have the same force and effect as the inspection mark. The official inspection legend, or the approved abbreviation thereof, shall be printed on consumer packages and other immediate containers of inspected and passed poultry products, or on labels to be securely affixed to such containers. Further, such legend or approved



(§ 381.96 continued)

abbreviation thereof, shall be applied to shipping containers of such products and may be printed or stenciled thereon, but shall not be applied by rubber stamping. When applied by a stencil, the legend shall be not less than 4 inches in diameter.



§ 381.97 (Reserved)

§ 381.98 Official seal.

The official mark for use in sealing means of conveyance used in transporting poultry products under any requirement in this part shall be the inscription and a serial number as shown below, and any seals approved by the Administrator for applying such mark shall be an official device.



§ 381.99 Official retention and rejection tags.

An inspector may use such tags or other devices and methods at an official establishment as may be approved by the Administrator for the identification and control of (a) poultry and poultry products which appear to be not in compliance with the regulations or which are held for further examination and (b) any equipment, utensils, rooms, or compartments at such establishments which are found to be unclean or otherwise in violation of any of the regulations. No poultry, poultry product, or other article, or equipment, utensil, room, or compartment so identified shall be used until it has been made acceptable. The Administrator has approved a paper tag (a portion of Form MP 35) bearing the legend, "U.S. Retained" for use on poultry or poultry products under this section, and has approved a paper tag (another portion of Form MP 35) bearing the legend "U.S. Rejected" for use on equipment, utensils, rooms and compartments under this section. Such tags are official devices and shall not be removed by anyone other than an inspector.

§ 381.100 Official detention tag.

The detention tag prescribed in § 381.211 is an official device.

§ 381.101 Official U.S. Condemned mark.

The term "U.S. Condemned" as shown below is an official mark and the devices used by the Department for applying such mark are official devices

U.S.  
CONDEMNED

§ 381.102 [RESERVED]

§ 381.103 Official poultry condemnation certificates; issuance and form.

Upon request by the operator of the establishment, the inspector in charge shall issue a poultry condemnation certificate. Form (MP-5141), showing the total number of poultry in the lot and the numbers condemned and the reasons for such condemnations.

The official poultry condemnation certificate authorized by this subpart is a paper certificate, Form (MP-514-1), for signature by an inspector, bearing the legend

U.S. Department of Agriculture Food Safety and  
Inspection Service

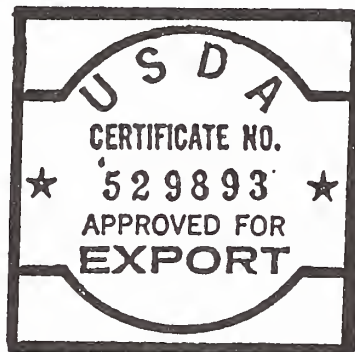
Poultry Condemnation Certificate

(§ 381.103 continued)

and the seal of the United States Department of Agriculture, with a certification that the poultry enumerated on the form were inspected and condemned for the listed causes in compliance with the regulations of the Department. A statement to the effect that certain figures on the certificate were derived from information supplied by plant management, and a signature line for an authorized plant official is also shown.

§ 381.104 Official export certificates, marks, and devices.

The form of certificate described in § 381.106 is an official export certificate, and the mark shown below is the official mark used on outside containers to identify inspected and passed poultry products for export. Devices used by the Department to apply such a mark are official devices.





§ 381.105 Export certification; marking of containers.

(a) Upon request or application by any person intending to export any poultry product, any inspector is authorized to issue an official export certificate as prescribed in § 381.107 with respect to the shipment to any foreign country of any inspected and passed poultry product, after adequate inspection of the product has been made by the inspector to determine its identity as inspected and passed and eligible for export: Provided, that the product is offered for inspection at an official establishment. Each shipping container covered by the export certificate, except ship stores, small quantities exclusively for the personal use of the consignee and not for sale or distribution, and shipments by and for the U.S. Armed Forces, shall be marked with an official export stamp as shown in § 381.104 bearing the number of the export certificate. Official export certificates will be issued only upon condition that the products covered thereby shall be subject to reinspection at any place and at any time prior to exportation to determine the identity of the products and their eligibility for certification, and such certificates shall become invalid if such reinspection is refused or discloses that the products are not eligible for certification. If reinspection discloses that any poultry products covered by an export certificate are not eligible for such certification, a superseding certificate setting forth such findings shall be issued and copies shall be furnished to interested persons.

(b) The original and a duplicate of each official export certificate shall be delivered to the person who requested such certificate or his agent. Such person may duplicate such numbers of exact copies of the original as he requires in connection with the exportation of the poultry products. Additional official file copies of the export certificates shall be prepared and distributed by the inspector in accordance with the instructions of the Administrator.

(c) Only one certificate shall be issued for each consignment, except in case of error in the certificate or loss of the certificate originally issued. A request for a new certificate, except in the case of a lost certificate, shall be accompanied by the original and all copies of the first certificate. The new certificate shall carry the following statement: "This certificate supersedes certificate No. .... Dated ..... The outside container of the poultry product covered by this certificate is stamped with United States Department of Agriculture Certificate No. ...."

§ 381.106 Form of export certificate.

The official export certificate authorized by this subpart is a paper certificate for signature by an inspector, bearing a letterhead and the seal of the U.S. Department of Agriculture, with a certification that the slaughtered poultry and other poultry products described on the form came

from birds that were officially given an ante-mortem and post-mortem inspection and passed in accordance with the regulations of the Department and that such products are wholesome and fit for human consumption. The certificate also bears a serial number such as "MPA-002805" and shows the respective names of the exporter and the consignee, the destination, the shipping marks, the names of such products, the total net weight thereof, and such other information as the Administrator may prescribe or approve in specific cases.

§381.107 Special procedures as to certification of poultry products for export to certain countries.

When export certificates are required by any foreign country for poultry products exported to such country, the Administrator shall in specific cases prescribe or approve the form of export certificate to be used and the methods and procedures he deems appropriate with respect to the processing of such products, in order to comply with requirements specified by the foreign country regarding the export products. Inspectors shall satisfy themselves that all such requirements are met before issuing such an export certificate. It shall be the responsibility of the exporter to provide any unofficial documentation needed to meet the foreign requirements, before the export certificate will be issued. Such certificates may also cover articles exempted from definition as a poultry product under 381.15 if they have been inspected and are certified under the regulations in Part 362 of this chapter.

§ 381.108 Official poultry inspection certificates; issuance and disposition.

(a) Upon the request of an interested party, any veterinary inspector is authorized to issue an official poultry inspection certificate with respect to any lot of slaughtered poultry inspected by him. At any official establishment each such certificate shall be signed by the inspector who made the inspection covered by the certificate, and if more than one inspector participated in the inspection of the lot of poultry, each such inspector shall sign the certificate with respect to such lot. If the inspection of a lot covered by a certificate was made by a food inspector, such certificate shall also be signed by the inspector in charge when such inspection was made. Any inspector is authorized to issue a poultry inspection certificate with respect to any other poultry product inspected by him.

(b) The original and one copy of each poultry inspection certificate shall be issued to the applicant who requested such certificate, and one copy shall be retained by the inspector for filing. The inspector who issues any inspection certificate is authorized to furnish an additional copy of such certificate upon the request of an interested party. The person who sold the live poultry involved to the official establishment is an interested party for purposes of this section.

§ 381.109 Form of official poultry inspection certificate.

(a) The official poultry inspection certificate authorized by this subpart is a paper certificate (Form MP-505) for signature by an inspector, bearing the legend

U.S. Department of Agriculture Animal and Plant Health Inspection  
Service Meat and Poultry Inspection Program

Poultry Inspection Certificate

and the seal of the U.S. Department of Agriculture, with a certification that the poultry described therein had been inspected in compliance with the Regulations of the Secretary of Agriculture Governing the Inspection of Poultry and Poultry Products.

(b) The certificate also bears a serial number such as "B 3208" and shows the respective name and address of the applicant, the shipper or seller and the receiver or buyer and the net weight in pounds of amount passed, amount rejected or condemned, type of poultry, lot number and class, and such other information as the Administrator may prescribe or approve in specific cases.

§ 381.110 Erasures or alterations made on certificates.

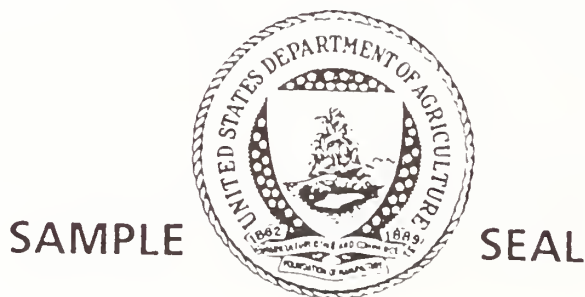
Erasures or alterations not initialed by the issuing inspector shall not be permitted on any official certificate or any copy thereof. All certificates rendered useless through clerical error or otherwise and all certificates canceled for whatever cause shall be voided and initialed, and one copy shall be retained in the inspector's file; and the original and all other copies shall be forwarded to the appropriate program supervisor.

§ 381.111 Data to be entered in proper spaces.

All certificates shall be so executed that the data entered thereon will appear in the proper spaces on each copy of the certificate.

§ 381.112 Official mark for maintaining the identity and integrity of samples.

The official mark for use in sealing containers of samples submitted under any requirements in this Part and section 11(b) of the Poultry Products Inspection Act shall bear the designation "Sample Seal" accompanied by the official USDA logo as shown below. Any seal approved by the Administrator for applying such mark shall be deemed an official device for purposes of the Act. Such device shall be supplied to inspectors, compliance officers, and other designated Agency officials by the United States Department of Agriculture.





## Subpart N-Labeling and Containers

§ 381.115 Containers of inspected and passed poultry products required to be labeled.

Except as may be authorized in specific cases by the Administrator with respect to shipment of poultry products between official establishments, each shipping container and each immediate container of any inspected and passed poultry product shall at the time it leaves the official establishment bear a label which contains information, and has been approved, in accordance with this subpart.

§ 381.116 Wording on labels of immediate containers.

(a) Each label for use on immediate containers for inspected and passed poultry products shall bear on the principal display panel (except as otherwise permitted in the regulations), the items of information required by this subpart. Such items of information shall be in distinctly legible form, shall read in the same general direction, and shall be generally parallel to each other. Except as provided in 381.128, all words, statements and other information required by or under authority of the Act to appear on the label or labeling shall appear thereon in the English language: Provided, however, That in the case of products distributed solely in Puerto Rico, Spanish may be substituted for English for all printed matter except the USDA inspection legend.

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(b) The principal display panel shall be the part of a label that is most likely to be displayed, presented, shown, or examined under customary conditions of display for sale. The principal display panel shall be large enough to accommodate all the mandatory label information required to be placed thereon by the regulations with clarity and conspicuousness and without being obscured by design or vignettes, or crowding. Where packages bear alternate principal display panels, information required to be placed on the principal display panel shall be duplicated on each principal display panel. The area that is to bear the principal display panel shall be:

(1) In the case of a rectangular package, one entire side, the area of which is the product of the height times the width of that side.

(2) In the case of a cylindrical or nearly cylindrical container:

(i) An area on the side of the container that is 40 percent of the product of the height of the container times the circumference, or

(ii) A panel, the width of which is one-third of the circumference and the height of which is as high as the container: Provided, however, That there is, immediately to the right or left of such principal display panel, a panel which has a width not greater than 20 percent of the circumference and a height as high as the container, and which is reserved for information prescribed in §§ 381.118, 381.122, and 381.123. Such panel shall be known as the "20 percent panel" and such information may be shown on that panel in lieu of showing it on the principal display panel as provided in this § 381.116.

(3) In the case of a container of any other shape, 40 percent of the total surface of the container.

In determining the area of the principal display panel, exclude tops, bottoms, flanges at tops and bottoms of cans, and shoulders and necks of bottles or jars.

#### § 381.117 Name of product.

(a) The label shall show the name of the product, which, in the case of a poultry product which purports to be or is represented as a product for which a definition and standard of identity or composition is prescribed in Subpart P, shall be the name of the food specified in the standard, and in the case of any other poultry product shall be the common or usual name of the food, if any there be, and if there is none, a truthful descriptive designation.

(b) The name of the product required to be shown on labels for fresh or frozen raw whole carcasses of poultry shall be in either of the following forms: The name of the kind (such as chicken, turkey, or duck) preceded by the qualifying term "young" or "mature" or "old", whichever is appropriate; or the appropriate class name as described in § 381.170(a). The name of the kind may be used in addition to the class name, but the name of the kind alone without the qualifying age or class term is not acceptable as the name of the product, except that the name "chicken" may be used without such qualification with respect to a ready-to-cook pack of fresh or frozen cut-up young chickens, or a half of a young chicken, and the name "duckling" may be used

without such qualification with respect to a ready-to-cook pack of fresh or frozen young ducks. The class name may be appropriately modified by changing the word form, such as using the term "roasting chicken", rather than "roaster." The appropriate names for cut-up parts are set forth in § 381.170 (b). When naming parts cut from young poultry, the identity of both the kind of poultry and the name of the part shall be included in the product name. The product name for parts or portions cut from mature poultry shall include, along with the part or portion name, the class name or the qualifying term "mature." The name of the product for cooked or heat processed poultry products shall include the kind name of the poultry from which the product was prepared but need not include the class name or the qualifying term "mature."

(c) Poultry products containing light and dark chicken or turkey meat in quantities other than the natural proportions, as indicated in Table 1 in this paragraph, must have a qualifying statement in conjunction with the name of the product indicating, as shown in Table 1, the types of meat actually used, except that when the product contains less than 10 percent cooked deboned poultry meat or is processed in such a manner that the character of the light and dark meat is not distinguishable, the qualifying statement will not be required, unless the product bears a label referring to the light or dark meat content. In the latter case, the qualifying statement is required if the light and dark meat are not present in natural proportions. The qualifying statement must be in type at least one-half the size and of equal boldness as the name of the product; e.g., Boned Turkey (Dark Meat).

Table 1

Label terminology	Percent light meat	Percent dark meat
Natural proportions.....	50-65.....	50-35.
Light or white meat.....	100.....	0.
Dark meat.....	0.....	100.
Light and dark meat.....	51-65.....	49-35.
Dark and light meat.....	35-49.....	65-51.
Mostly white meat.....	66 or more.....	34 or less.
Mostly dark meat.....	34 or less.....	66 or more.

(d) Boneless poultry products shall be labeled in a manner that accurately describes their actual form and composition. The product name shall specify the form of the product (e.g., emulsified, finely chopped, etc.), and the kind name of the poultry, and if the product does not consist of natural proportions of skin and fat, as they occur in the whole carcass, shall also include terminology that describes the actual composition. If the product is cooked, it shall be so labeled. For the purpose of this paragraph, natural proportions of skin, as found on a whole chicken or turkey carcass, will be considered to be as follows:

	<u>Raw</u>	<u>Cooked</u>
		<u>Percent</u>
Chicken.....	20	25
Turkey.....	15	20

Boneless poultry product shall not have a bone solids content of more than 1 percent, calculated on a weight basis.

§ 381.118 Ingredients statement.

(a) The label shall show a statement of the ingredients in the poultry product if the product is fabricated from two or more ingredients. Such ingredients shall be listed by their common or usual names in the order of their descending proportions.

(b) For the purpose of this paragraph, the term "chicken meat," unless modified by an appropriate adjective, is construed to mean deboned white and dark meat; whereas the term "chicken" may include other edible parts such as skin and fat not in excess of their natural proportions, in addition to the chicken meat. If the term "chicken meat" is listed and the product also contains skin, giblets, or fat, it is necessary to list each such ingredient. Similar principles shall be followed in listing ingredients of poultry products processed from other kinds of poultry.

(c) The terms spice, natural flavor, natural flavoring, flavor or flavoring may be used in the following manner:

(1) The term "spice" means any aromatic vegetable substance in the whole, broken, or ground form, with the exceptions of onions, garlic and celery, whose primary function in food is seasoning rather than nutritional and from which no portion of any volatile oil or other flavoring principle has been removed. Spices include the spices listed in 21 CFR 182.10, and 184.

(2) The term "natural flavor," "natural flavoring," "flavor" or "flavoring" means the essential oil, oleoresin, essence or extractive, protein hydrolysate, distillate, or any product of roasting, heating or enzymolysis, which contains the flavoring constituents derived from a spice, fruit or fruit juice, vegetable or vegetable juice, edible yeast, herb, bark, bud, root, leaf or any other edible portions of a plant, meat, seafood, poultry, eggs, dairy products, or fermentation products thereof, whose primary function in food is flavoring rather than nutritional. Natural flavors include the natural essence or extractives obtained from plants listed in 21 CFR 182.10, 182.20, 182.40, 182.50 and 184, and the substances listed in 21 CFR 172.510. The term natural flavor, natural flavoring, flavor or flavoring may also be used to designate spices, powdered onion, powdered garlic, and powdered celery.

(i) Natural flavor, natural flavoring, flavor or flavoring as described in paragraph (c)(1) and (2) of this section, which are also colors shall be designated as "natural flavor and coloring," "natural flavoring and coloring," "flavor and coloring" or "flavoring and coloring" unless designated by their common or usual name.

(ii) Any ingredient not designated in paragraph (c)(1) of this section whose function is flavoring, either in whole or in part, must be designated by its common or usual name. Those ingredients which are of livestock or poultry origin must be designated by names that include the species and livestock and poultry tissues from which the ingredients are derived.



(d) On containers of frozen dinners, entrees, and pizzas, and similarly packaged products in cartons, the ingredient statement may be placed on the front riser panel: Provided, That the words "see ingredients," followed immediately by an arrow pointing to the front riser panel, are placed on the principal display panel immediately above the location of such statement, without intervening printing or designs.

§ 381.119 Declaration of artificial flavoring or coloring.

(a) When an artificial smoke flavoring or a smoke flavoring is added as an ingredient in the formula of any poultry product, there shall appear on the label, in prominent contains any artificial coloring shall bear a statement stating that fact on the immediate container or, if there is none, on the product.

(b) Any poultry product which bears or contains any artificial flavoring other than an artificial smoke flavoring or a smoke flavoring, or bears or contains any artificial coloring shall bear a statement stating that fact on the immediate container or, if there is none, on the product.

§ 381.120 Antioxidants; chemical preservatives; and other additives.

When an antioxidant is added to a poultry product, there shall appear on the label in prominent letters and contiguous to the name of the product, a statement showing the name of the antioxidant and the purpose for which it is added, such as "BHA added to help protect the flavor." Immediate containers of poultry products packed in, bearing, or containing any chemical preservative shall bear a label stating that fact and naming the additive and the purpose of its use. Immediate containers of poultry products packed in, bearing or containing any other chemical additive shall bear a label naming the additive and the purpose of its use when required by the Administrator in specific cases. When approved proteolytic enzymes as permitted in § 381.147 of this subchapter are used in mature poultry muscle tissue there shall appear on the label, in a prominent manner, contiguous to the product name, the statement, "Tenderized with [approved enzyme]," to indicate the use of such enzymes. Any other approved substance which may be used in the solution shall also be included in the statement. When approved inorganic chlorides as permitted in § 381.147 of this subchapter are used in mature poultry muscle tissue, there shall appear on the label, in a prominent manner, contiguous to the product name, the statement, "Tenderized with (names of approved inorganic chloride(s))" to indicate the use of such inorganic chlorides. Any other approved substance which may be used in the solution shall also be included in the statement.

§ 381.121 Quantity of contents.

(a) The label shall bear a statement of the quantity of contents in terms \*  
\* of weight or measures as provided in paragraph (c) (5) of this section.  
However, the Administrator may approve the use of labels for certain types of consumer packages which do not bear a statement of the net weight that would otherwise be required under this subparagraph: Provided, That the shipping

container bears a statement "Net weight to be marked on consumer packages prior to display and sale": And provided further, That the total net weight of the contents of the shipping container is marked on such container: And provided further, That the shipping container bears a statement "Tare weight of consumer package" and in close proximity thereto, the actual tare weight (weight of packaging material), weighed to the nearest one-eighth ounce or less, of the individual consumer package in the shipping container. The above-specified statements may be added to approved shipping container labels upon approval by the inspector in charge. When approved inorganic chlorides as permitted in § 381.147 of this subchapter are used in mature poultry muscle tissue, there shall appear on the label, in a prominent manner, contiguous to the product name, the statement, "Tenderized with (name of approved inorganic chloride(s))" to indicate the use of such inorganic chlorides. Any other approved substance which may be used in the solution shall also be included in the statement.

\* (b) When a poultry product and a nonpoultry product are separately \*  
\* wrapped and are placed in a single immediate container bearing the same name of \*  
\* both products, the net weight shown on such immediate container may be the \*  
\* total net weight of the two products, or such immediate container may show the \*  
\* net weights of the poultry product and the nonpoultry product separately. \*  
\* Notwithstanding the other provisions of this paragraph, the label on consumer \*  
\* size retail packages of stuffed poultry and other stuffed poultry products must \*  
\* show the total net weight of the poultry product, and in close proximity \*  
\* thereto, a statement specifying the minimum weight of the poultry in the \*  
\* product. \*

\* (c) (1) The statement of net quantity of contents shall appear (except as \*  
\* otherwise permitted under this paragraph (c)), on the principal display panel \*  
\* of all containers to be sold at retail intact, in conspicuous and easily \*  
\* legible boldface print or type, in distinct contrast to other matter on the \*  
\* container, and shall be declared in accordance with the provisions of this \*  
\* paragraph (c). An unused tare weight, as defined in section 381.121b of this \*  
\* subchapter, may be printed adjacent to the statement of net quantity of \*  
\* contents when the product is packaged totally with impervious packaging \*  
\* material and is packed with a usable medium. \*

(2) The statement shall be placed on the principal display panel within the bottom 30 percent of the area of the panel, in lines generally parallel to the base: Provided, That on packages having a principal display panel of 5 square inches or less, the requirement for placement within the bottom 30 percent of the area of the label panel shall not apply when the statement meets the other requirements of this paragraph. The declaration may appear in more than one line.

(3) The statement shall be in letters and numerals in type size established in relationship to the area of the principal display panel of the package and shall be uniform for all packages of substantially the same size by complying with the following type specifications:

(i) Not less than one-sixteenth inch in height on containers, the principal display panel of which has an area of 5 square inches or less;

(ii) Not less than one-eighth inch in height on containers, the principal display panel of which has an area of more than 5 but not more than 25 square inches;

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(iii) Not less than three-sixteenth inch in height on containers, the principal display panel of which has an area of more than 25 but not more than 100 square inches;

(iv) Not less than one-quarter inch in height on containers, the principal display panel of which has an area of more than 100 but not more than 400 square inches;

(v) Not less than one-half inch in height on containers, the principal display panel of which has an area of more than 400 square inches;

(vi) The ratio of height to width of letters and numerals shall not exceed a differential of 3 units to 1 unit (no more than 3 times as high as it is wide). This height standard pertains to upper case or capital letters. When upper and lower case or all lower case letters are used, it is the lower case letter "o" or its equivalent that shall meet the minimum standards. When fractions are used, each component numeral shall meet one-half the height standards.

(4) The statement shall appear as a distinct item on the principal display panel and shall be separated, from other label information appearing to the left or right of the statement, by a space at least equal in width to twice the width of the letter "N" of the style of type used in the quantity of contents statement and shall be separated from other label information appearing above or below the statement by a space at least equal in height to the height of the lettering used in the statement.

(5) The terms "net weight" or "net wt." shall be used when stating the net quantity of contents in terms of weight, and the term "net contents" or "contents" when stating the net quantity of contents in terms of fluid measure. Except as provided in § 381.128, the statement shall be expressed in terms of avoirdupois weight or liquid measure. Where no general consumer usage to the contrary exists, the statement shall be in terms of liquid measure, if the product is liquid, or in terms of weight if the product is solid, semisolid, viscous or a mixture of solid and liquid. On packages containing less than 1 pound or 1 pint, the statement shall be expressed in ounces or fractions of a pint, respectively. On packages containing 1 pound or 1 pint or more, and less than 4 pounds or 1 gallon, the statement shall be expressed as a dual declaration both in ounces and (immediately thereafter in parenthesis) in pounds, with any remainder in terms of ounces or common or decimal fraction of the pound, or in the case of liquid measure, in the largest whole units with any remainder in terms of fluid ounces or common or decimal fraction of the pint or quart. For example, a declaration of three-fourths pound avoirdupois weight shall be expressed as "Net Wt. 12 oz."; a declaration of 1 1/2 pounds avoirdupois weight shall be expressed as "Net Wt. 24 oz. (1 lb. 8 oz.)," "Net Wt. 24 oz. (1 1/2 lb.)," or "Net Wt. 24 oz. (1.5 lbs.)." However, on random weight packages the statement shall be expressed in terms of pounds and decimal fractions of the pound, for packages over 1 pound, and for packages which do not exceed 1 pound the statement may be in decimal fractions of the pound in lieu of ounces. The numbers may be written in provided the unit designation is printed. Paragraphs (c)(8) and (9) of this section permit certain exceptions to this subparagraph for multi-unit packages, and random weight consumer size and small packages (less than 1/2 ounce), respectively.



(6) The statement as it is shown on a label shall not be false or misleading and shall express an accurate statement of the quantity of contents of the container. Reasonable variations caused by loss or gain of moisture during the course of good distribution practices or by unavoidable deviations in good manufacturing practices will be recognized. Variations from stated quantity of contents shall be as provided in section 381.121b of this subchapter. The statement shall not include any term qualifying a unit of weight, measure, or count such as "jumbo quart," "full gallon," "giant quart," "when packed," "minimum," or words of similar importance except as provided in paragraph (b) of this section.

(7) Labels for containers which bear any representation as to the number of servings contained therein shall bear, contiguous to such representation, and in the same size type as is used for such representation, a statement of the net quantity of each such serving.

(8) On a multiunit retail package, a statement of the quantity of contents shall appear on the outside of the package and shall include the number of individual units, the quantity of each individual unit, and, in parentheses, the total quantity of contents of the multiunit package in terms of avoirdupois or fluid ounces, except that such declaration of total quantity need not be followed by an additional parenthetical declaration in terms of the largest whole units and subdivisions thereof, as otherwise required by this paragraph (c). "A multiunit retail package" is a package containing two or more individually packaged units of the identical commodity and in the same quantity, with the individual packages intended to be sold as part of the multiunit retail package but capable of being sold individually. Open multiunit retail packages that do not obscure the number of units and the labeling thereon are not subject to this subparagraph (8) if the labeling of each individual unit complies with the requirements of this paragraph (c).

(9) The following exemptions from the requirements contained in this section are hereby established:

(i) Individually wrapped, random weight consumer size packages of poultry products (as specified in subparagraph (c)(10) of this section) and poultry products that are subject to shrinkage through moisture loss during good distribution practices and are designated as gray area type of products as defined in NBS Handbook 133, Section 3.18.2, need not bear a net weight statement when shipped from an official establishment provided a net weight shipping statement which meets the requirements of paragraph (c)(6) of this section is applied to the shipping container prior to shipping it from the official establishment. Net weight statements so applied to the shipping container are exempt from the type size, dual declaration, and placement requirements of this paragraph if an accurate statement of net weight is shown conspicuously on the principal display panel of the shipping container. The net weight also shall be applied directly to random weight consumer size packages prior to retail display and sale. The net weight statement of random weight consumer size packages for retail sale shall be exempt from the type size, dual declaration, and placement requirements of this paragraph if an accurate statement of net weight is shown conspicuously on the principal display panel of the package.

(ii) Individually wrapped and labeled packages of less than 1/2 ounce net weight and random weight consumer size packages shall be exempt from the requirements of this paragraph if they are in a shipping container and the statement of net quantity of contents on the shipping container meets the requirements of subparagraph (c) (6) of this section;

(iii) Individually wrapped and labeled packages of less than 1/2 ounce net weight bearing labels declaring net weight, price per pound, and total price, shall be exempt from the type size, dual declaration, and placement requirements of this paragraph if an accurate statement of net weight is shown conspicuously on the principal display panel of the package.

(10) As used in this section a "random weight consumer size package" is one of a lot, shipment or delivery of packages of the same product, with varying weights and with no fixed weight pattern.

#### § 381.121a Quantity of contents labeling.

Sections 381.121a through 381.121e of this Part prescribe the procedures to be followed for determining net weight compliance and prescribe the reasonable variations from the declared net weight on the labels of immediate containers of products in accordance with section 381.121 of this Part.

#### § 381.121b Definitions and procedures for determining net weight compliance.

(a) For the purpose of section 381.121b of this Part, the reasonable variations allowed, definitions, and procedures to be used in determining net weight and net weight compliance are described in the National Bureau of Standards (NBS) Handbook 133, "Checking the Contents of Packaged Goods," Washington, DC: U.S. Government Printing Office, Third Edition, September 1988, which is incorporated by reference, with the exception of the NBS Handbook 133 requirements listed in paragraph (b) of this section. Those provisions, incorporated by reference herein, are considered mandatory requirements. This incorporation was approved by the Director of the Federal Register in accordance with 5 U.S.C. 552(a) and 1 CFR Part 51. (These materials are incorporated as they exist on the date of approval.) Copies may be purchased from the Superintendent of Documents, U.S. Government Printing Office, Washington, DC 20402. It is also available for inspection at the Office of the Federal Register Information Center, Room 8401, 1100 L Street NW., Washington, D.C. 20408).

(b) The following NBS Handbook 133 requirements are not incorporated by reference.

### Chapter 2 General Considerations

- 2.13.1 Polyethylene Sheeting and Film
- 2.13.2 Textiles
- 2.13.3 Mulch

### Chapter 3 Methods of Test for Packages Labeled by Weight

- 3.11. Aerosol Packages
- 3.14. Glazed Raw Seafood and Fish
- 3.15. Canned Coffee
- 3.16. Borax
- 3.17. Flour

Chapter 4 Methods of Test for Packages Labeled by Volume

- 4.7. Milk
- 4.8. Mayonnaise and Salad Dressing
- 4.9. Paint, Varnish, and Lacquers - Nonaerosol
- 4.11. Peat Moss
- 4.12. Bark Mulch
- 4.15. Ice Cream Novelties

Chapter 5 Methods of Test for Packages Labeled by Count, Length, Area, Thickness, or Combinations of Quantities

- 5.4. Polyethylene Sheeting
- 5.5. Paper Plates
- 5.6. Sanitary Paper Products
- 5.7. Pressed and Blown Glass Tumblers and Stemware

Appendix D: Package Net Contents Regulations

- D.1.1. U.S. Department of Health and Human Services, Food and Drug Administration
- D.1.2. U.S. Department of Agriculture, Food Safety and Inspection Service
- D.1.3. Federal Trade Commission
- D.1.4. Environmental Protection Agency
- D.1.5. U.S. Department of the Treasury, Bureau of Alcohol, Tobacco, and Firearms

§ 381.121c Scale requirements for accurate weights, repairs, adjustments, and replacement after inspection.

(a) All scales used to weigh poultry products sold or otherwise distributed in commerce in federally inspected poultry plants shall be installed, maintained, and operated to insure accurate weights. Such scales shall meet the applicable requirements contained in National Institute of Science and Technology Handbook 44, "Specifications, Tolerances and Other Technical Requirements for Weighing and Measuring Devices," 1990 Edition, Washington, D.C.: U.S. Government Printing Office, September 1989, which is incorporated by reference. This incorporation was approved by the Director of the Federal Register in accordance with 5 U.S.C. 552(a) and 1 CFR Part 51. (These materials are incorporated as they exist on the date of approval.) A notice of any change in the Handbook cited herein will be published in the Federal Register. Copies may be purchased from the Superintendent of Documents, U.S. Government Printing Office, Washington, DC. 20402. It is also available for inspection at the Office of the Federal Register Information Center, Room 8401, 1100 L Street NW., Washington, DC. 20408.

(b) All scales used to weigh poultry products sold or otherwise distributed in commerce or in States designated under section 5(c) of the Poultry Products Inspection Act, shall be of sufficient capacity to weigh the entire unit and/or package.



(c) No scale shall be used at a federally inspected establishment to weigh poultry products unless it has been found upon test and inspection as specified in NIST Handbook 44 to provide accurate weight. If a scale is inspected or tested and found to be inaccurate, or if any repairs, adjustments or replacements are made to a scale, it shall not be used until it has been reinspected and retested by a USDA official, or a State or local government weights and measures official, or a State registered or licensed scale repair firm or person, and it must meet all accuracy requirements as specified in NIST Handbook 44. If a USDA inspector has put a "Retain" tag on a scale it can only be removed by a USDA inspector. As long as the tag is on the scale, it shall not be used.

§ 381.121d Scales; Testing of.

(a) The operator of each official establishment that weighs poultry food products shall cause such scales to be tested for accuracy in accordance with the technical requirements of NIST Handbook 44, at least once during the calendar year. In cases where the scales are found not to maintain accuracy between tests, more frequent tests may be required and monitored by an authorized USDA program official.

(b) The operator of each official establishment shall display on or near each scale a valid certification of the scale's accuracy from a State or local government's weights and measures authority or from a State registered or licensed scale repair firm or person, or shall have an FSIS approved net weight program under a Total Quality Control System or Partial Quality Control Program in accordance with section 381.145 of this subchapter.

§ 381.121e Handling of failed product.

Any lot of product which is found to be out of compliance with net weight requirements upon testing in accordance with section 381.121b of this subchapter shall be handled as follows:

(a) A lot tested in an official establishment and found not to comply with net weight requirements may be reprocessed and must be reweighed and remarked to satisfy the net weight requirements of this section, and be reinspected in accordance with the requirements of this Part.

(b) A lot tested outside of an official establishment and found not to comply with net weight requirements must be reweighed and remarked with a proper net weight statement, provided that such reweighing and remarking shall not deface, cover, or destroy any other marking or labeling required under this subchapter and the net quantity of contents is shown with the same prominence as the most conspicuous feature of a label.

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§ 381.122 Identification of manufacturer, packer or distributor.

The name and address, including zip code, of the manufacturer, packer, or distributor shall be shown on the label and if only the name and address of the distributor is shown, it shall be qualified by such term as "packed for," "distributed by," or "distributors." The name and place of business of the manufacturer, packer, or distributor may be shown on the principal display panel, on the 20-percent panel of the principal display panel reserved for required information, or on the front riser panel of frozen food cartons.

§ 381.123 Official inspection mark; official establishment number.

The immediate container of every inspected and passed poultry product shall bear:

(a) The official inspection legend; and

(b) The official establishment number of the official establishment in which the poultry product was processed under inspection, and placed as follows:

(1) Within the official inspection legend in the form required by Subpart M of this Part; or

(2) Outside the official inspection legend elsewhere on the exterior of the container or its labeling, e.g., the lid of a can, if shown in a prominent and legible manner in a size sufficient to insure easy visibility and recognition and accompanied by the prefix "P", or

(3) Off the exterior of the container, e.g., on a metal clip used to close casings or bags, or on the back of a paper label of a canned product, or on other packaging or labeling in the container, e.g., on aluminum pans and trays placed within containers, when a statement of its location is printed contiguous to the official inspection legend, such as "Plant No. on Package Closure" or "Plant No. on Pan", if shown in a prominent and legible manner in a size sufficient to ensure easy visibility and recognition; or

(4) On an insert label placed under a transparent covering if clearly visible and legible and accompanied by the prefix "P".

§ 381.124 Dietary food claims.

If a product purports to be or is represented for any special dietary use by man, its label shall bear a statement concerning its vitamin, mineral, and other dietary properties upon which the claim for such use is based in whole or in part and shall be in conformity with regulations (21 CFR Part 125) established pursuant to sections 403 and 701 of the Federal Food, Drug, and Cosmetic Act (21 U.S.C. 343, 371).

§ 381.125 Special handling label requirements.

Packaged products which require special handling to maintain their wholesome condition shall have prominently displayed on the principal display panel of the label the statement: "Keep Refrigerated," "Keep Frozen," "Keep Refrigerated or Frozen," "Perishable-Keep Under Refrigeration," or such similar statement as the Administrator may approve in specific cases. The immediate containers for products that are frozen during distribution and intended to be thawed prior to or during display for sale shall bear the statement "Shipped/Stored and Handled Frozen for Your Protection, Keep Refrigerated or Freeze." For all canned perishable products, the statement shall be shown in upper case letters one-fourth inch in height for containers having a net weight of 3 pounds or less, and for containers having a net weight over 3 pounds, the statement shall be shown in letters one-half inch in height.

§ 381.126 Date of processing; contents of cans.

(a) Either the immediate container or the shipping container of all poultry food products shall be plainly and permanently marked by code or otherwise with the date of packing. If calendar dating is used, it must be accompanied by an explanatory statement, as provided in § 381.129(c)(2).

(b) The immediate container for dressed poultry shall be marked with a lot number which shall be the number of the day of the year on which the poultry was slaughtered or a coded number.

(c) All canned product shall be plainly and permanently marked, by code or otherwise, on the containers, with the identity of the contents and date of canning, except that canned products packed in glass containers are not required to be marked with the date of canning if such information appears on the shipping container. If calendar dating is used, it must be accompanied by an explanatory statement, as provided in § 381.129(c)(2).

(d) If any marking is by code, the inspector in charge shall be informed as to its meaning.

§ 381.127 Wording on labels of shipping containers.

(a) Each label for use on a shipping container for inspected and passed poultry products shall bear, in distinctly legible form, the following information:

(1) The official inspection legend.

(2) The official establishment number of the official establishment in which the poultry product was inspected, either within the official inspection mark, or elsewhere on the container clearly visible and in proximity to the official inspection mark.

§ 381.128 Labels in foreign languages.

Any label to be affixed to a container of any dressed poultry or other poultry product for foreign commerce may be printed in a foreign language. However, the official inspection legend and establishment number shall appear on the label in English, but in addition, may be literally translated into such foreign language. Each such label shall be subject to the applicable provisions of §§ 381.115 to 381.141, inclusive. Deviations from the form of labeling

required under the regulations may be approved by the Administrator in specific cases and such modified labeling may be used for poultry products to be exported: Provided, (a) That the proposed labeling accords to the specifications of the foreign purchaser, (b) that it is not in conflict with the Act or the laws of the country to which it is intended for export, and (c) that the outside of the shipping container is labeled to show that it is intended for export; but if such product is sold or offered for sale in domestic commerce, all the requirements of the regulations shall apply.

§ 381.129 False or misleading labeling or containers.

(a) No poultry product subject to the Act shall have any false or misleading labeling or any container that is so made, formed, or filled as to be misleading. However, established trade names and other labeling and containers which are not false or misleading and which are approved by the Administrator in the regulations or in specific cases are permitted.

(b) No statement, word, picture, design, or device which is false or misleading in any particular or conveys any false impression or gives any false indication of origin, identity, or quality, shall appear on any label. For example:

(1) Official grade designations such as the letter grades A, B, and C may be used in labeling individual carcasses of poultry or containers of poultry products only if such articles have been graded by a licensed grader of the Federal or Federal-State poultry grading service and found to qualify for the indicated grade.

(2) Terms having geographical significance with reference to a particular locality may be used only when the product was produced in that locality.

(3) "Fresh frozen", "quick frozen", "frozen fresh", and terms of similar import apply only to ready-to-cook poultry processed in accordance with § 381.66(f)(1). Ready-to-cook poultry handled in any other manner and dressed poultry may be labeled "frozen" only if it is frozen in accordance with § 381.66(f)(2) under Department supervision and is in fact in a frozen state. "Individually quick frozen (Kind)" and terms of similar import are applicable only to poultry products that are frozen as stated on the label and whose component parts can be easily separated at time of packing.

(4) Poultry products labeled with a term quoted in any paragraph of § 381.170(b) shall comply with the specifications in the applicable paragraph. However, parts of poultry may be cut in any manner the processor desires as long as the labeling appropriately reflects the contents of the container of such poultry.

(5) The terms "All," "Pure," "100%," and terms of similar connotation shall not be used on labels for products to identify ingredient content, unless the product is prepared solely from a single ingredient.

(c) A calendar date may be shown on labeling when declared in accordance with the provisions of this paragraph:

(1) The calendar date shall express the month of the year and the day of the month for all products and also the year in the case of products hermetically sealed in metal or glass containers, dried or frozen products, or any other products that the Administrator finds should be labeled with the year because the distribution and marketing practices with respect to such products may cause a label without a year identification to be misleading.



(2) Immediately adjacent to the calendar date shall be a phrase explaining the meaning of such date in terms of "packing" date, "sell by" date, or "use before" date, with or without a further qualifying phrase, e.g., "For Maximum Freshness" or "For Best Quality", and such phrases shall be approved by the Administrator as prescribed in § 381.132.

\* (d) When sodium alginate, calcium carbonate, lactic acid, and calcium \*  
\* lactate are used together in a dry binding matrix in ground and formed poultry \*  
\* products, as permitted in § 381.147 of this subchapter, there shall appear on \*  
\* the label contiguous to the product name, a statement to indicate the use of \*  
\* sodium alginate, calcium carbonate, lactic acid, and calcium lactate. \*

§ 381.130 False or misleading labeling or containers; orders to withhold from use.

If the Administrator has reason to believe that any marking or other labeling or the size or form of any container in use or proposed for use with respect to any article subject to the Act is false or misleading in any particular, he may direct that the use of the article be withheld unless it is modified in such manner as the Administrator may prescribe so that it will not be false or misleading. If the person using or proposing to use the labeling or container does not accept the determination of the Administrator, he may request a hearing, but the use of the labeling or container shall, if the Administrator so directs, be withheld pending hearing and final determination by the Secretary in accordance with applicable rules of practice. Any such determination with respect to the matter by the Secretary shall be conclusive unless, within 30 days after the receipt of notice of such final determination, the person adversely affected thereby appeals to the U.S. Court of Appeals for the Circuit in which he has his principal place of business, or to the U.S. Court of Appeals for the District of Columbia Circuit. The provisions of section 204 of the Packers and Stockyards Act of 1921, as amended, shall be applicable to appeals taken under this section.

§ 381.131 Preparation of labeling or other devices bearing official inspection marks without advance approval prohibited; exceptions.

(a) Except for the purposes of preparing and submitting a sample or samples of the same to the Administrator for approval, no brand manufacturer, printer, or other person shall cast, print, lithograph, or otherwise make any marking device containing any official mark or simulation thereof, or any label bearing any such mark or simulation, without the written authority therefor of the Administrator. However, when any such sample label, or other marking device, is approved by the Administrator, additional supplies of the approved label, or marking device, may be made for use in accordance with the regulations in this subchapter, without further approval by the Administrator. The provisions of this paragraph do not apply to marking devices containing the official inspection legend shown in Figure 5 of § 381.102.

(b) No brand manufacturer or other person shall cast or otherwise make, without an official certificate issued in quadruplicate by a Program employee, a marking device containing the official inspection legend shown in Figure 5 of § 381.102 or any simulation of that legend.

(1) The certificate is a Food Safety and Inspection Service form for signature by a Program employee and the official establishment ordering the marking device, bearing a certificate serial number and a letterhead and the seal of the United States Department of Agriculture. The certificate authorizes the making of only the devices of the type and quantity listed on the certificate.

(2) After signing the certificate, the Program employee and the establishment shall each keep a copy, and the remaining two copies shall be given to the marking device manufacturer.

(3) The manufacturer of the marking devices shall engrave or otherwise mark each marking device with a permanent identifying serial number unique to it. The manufacturer shall list on each of the two copies of the certificate given to the manufacturer the number of each marking device authorized by the certificate. The manufacturer shall retain one copy of the certificate for the manufacturer's records and return the remaining copy with the marking devices to the Program employee whose name and address are given on the certificate as the recipient.

(4) In order that all such marking devices bear identifying numbers, within one year after June 24, 1985, an establishment shall either replace each such marking device that does not bear an identifying number, or, under the direction of the inspector-in-charge, mark such marking device with a permanent identifying number.

(The recordkeeping requirements under this section have been approved by the Office of Management and Budget under OMB #0583-0015.)

§ 381.132 Labeling to be approved by the Administrator.

(a) No labeling shall be used on any product leaving the establishment until it has been approved in its final form by the Administrator. For the convenience of the establishment, sketches or proofs of new labeling may be submitted in triplicate to the Standards and Labeling Division, Meat and Poultry Inspection Technical Services, Washington, D.C., for approval, and the preparation of final labeling deferred until such approval is obtained. "Sketch" labeling is a printer's proof or other copy which clearly shows all labeling material, size, location, and an indication of final color. All final labeling shall be submitted in triplicate to the Standards and Labeling Division for approval, except where such approval may be obtained from the inspector-in-charge as specified in this section or where generic approval is granted as specified in § 381.134 of this subchapter. Any establishment that wishes to submit any labeling to the Standards and Labeling Division, Meat and Poultry Inspection Technical Services, Washington, D.C., for approval may do so.

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(b) Application may be made, consistent with the requirements of this section, for a temporary approval for the use of a label or other labeling that may otherwise be deemed deficient in some particular. Temporary approvals may be granted for a period not to exceed 180 calendar days. Such an approval may be granted if (1) the proposed labeling would not misrepresent the product; (2) use of the labeling would not present any potential health, safety, or dietary problems to the consumer; (3) denial of the request would create undue economic hardship; and (4) an unfair competitive advantage would not result from the granting of the temporary approval. Temporary approvals may not be extended unless the applicant demonstrates the new circumstances, meeting the above criteria, have developed since the original temporary approval was granted.

(c) Inspector-in-charge may approve labeling in certain cases.

(1) At the request of the official establishment, the inspector-in-charge may approve labeling, listed in subparagraph (3) of this section, which has not been submitted to the Standards and Labeling Division: Provided, That the labeling is so used as not to be false or misleading, and that all approvals are issued in writing in response to formal applications, and that copies of the approved applications are forwarded by the inspector-in-charge for filing and possible audit to the Standards and Labeling Division, Meat and Poultry Inspection Technical Services, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, D.C. 20250.

(2) Denial of a labeling application by the inspector-in-charge precludes use of the labeling unless and until authorization is obtained under paragraph (a) of this section.

(3) The inspector-in-charge may approve:

(i) Final labeling of labeling already approved in sketch or proof form by the Standards and Labeling Division and the final labeling is prepared without modification or with only minor modification as described in paragraph (c)(3)(iii) of this section or as described in §381.134 of this subpart;

(ii) Labeling for single ingredient products (such as chicken or turkey thighs) which do not contain quality claims (such as "blue ribbon" or "choice"), negative claims (such as "no sugar added"), geographical claims, nutritional claims, guarantees, or foreign language;

(iii) Any label or other labeling which has already been approved but which contains one or more minor modifications, as described below: Provided, That in the opinion of the inspector-in-charge, all mandatory information remains sufficiently prominent and the labeling as modified is so used as not to be false or misleading;

(A) Brand name changes: Provided, That there are no design changes, the brand name does not use a term that connotes quality or other product characteristics, the brand name has no geographic significance, and the brand name does not affect the name of the product;

(B) The deletion of the word "new" on new product labeling;

(C) The addition, deletion, or amendment of handling instructions: Provided, That the change is consistent with § 381.125 of this subchapter; or

(D) Changes reflecting a change in the quantity of an ingredient shown in the formula without a change in the order of predominance shown on the label: Provided, That the change in quantity of ingredients complies with any minimum or maximum limits for the use of such ingredients prescribed in § 381.147;



(E) Changes in the color of the labeling: Provided, That the inspector-in-charge is satisfied that sufficient contrast and legibility remain;

(F) The addition, deletion, or substitution of the official USDA grade shield;

(G) A change in the product vignette: Provided, That the change does not affect mandatory labeling information.

(iv) Labeling for containers of poultry products sold under contract specifications to Federal governmental agencies when such product is not offered for sale to the general public: Provided, That the contract specification include specific requirements with respect to labeling, and are made available to the inspector-in-charge;

(v) Labels for shipping containers which contain fully labeled immediate containers. Such labels shall comply with §381.127;

(vi) Labeling for products of poultry not intended for human food if they comply with §381.152(c), and labels for poultry heads and feet for export for processing as human food if they comply with §381.190(b);

(vii) Poultry inspection legends, if they comply with Subpart M of this part; and

(viii) Inserts, tags, liners, pasters, and like devices containing printed or graphic matter and for use on, or to be placed within, containers, and coverings of product provided such devices contain no reference to product and bear no misleading feature.

#### § 381.133 Requirement of formulas and analyses.

(a) Copies of each label submitted for approval, shall when the Administrator requires in any specific case, be accompanied by a statement showing, by their common or usual names, the kinds and percentages of the ingredients comprising the poultry product and by a statement indicating the method or preparation of the product with respect to which the label is to be used. Approximate percentages may be given in cases where the percentages of ingredients may vary from time to time, if the limits of variation are stated.

(b) When labels for poultry products bear a chemical analysis, such products must be analyzed on a lot basis by an impartial laboratory to determine whether the products conform to the analysis shown. Such laboratory data shall be made available to the inspector in charge. Any protein percentage shown shall be a minimum and any fat, carbohydrate or caloric content, shall be a maximum. A lot shall consist of no more than one day's production. Laboratories operated by the processor may be used when such laboratory has been approved by the Chemistry Staff, Scientific and Technical Services. The inspector in charge shall, as he deems necessary, submit samples of poultry products to the Chemistry Staff for analysis.

#### § 381.134 Generically approved labeling.

(a) Labeling which is generically approved under paragraph (b) of this section is approved for use without additional authorization, provided the labeling shows all mandatory information in a sufficiently prominent manner and is not otherwise false or misleading in any particular. Any determination by the inspector-in-charge that labeling being used in accordance with paragraph (b) of this section is false or misleading or that labeling alleged by an establishment to be approved under paragraph (b) of this section which the inspector-in-charge determines is not so approved, shall preclude the use of the labeling and said determination shall remain in effect unless and until an alternative decision is made by the Standards and Labeling Division. A

- \* copy of any labeling to be used in accordance with paragraph (b) of this  
\* section shall be supplied to the inspector-in-charge prior to its use.  
\* (b) Labeling which has previously been approved but which contains the  
\* following modifications is generically approved and may be used in conformity  
\* with the requirements of paragraph (a) of this section:  
\* (1) All features of the label are proportionately enlarged or reduced:  
\* Provided, That all minimum size requirements specified in applicable  
\* regulations are met and the labeling is legible;  
\* (2) There is substitution of such abbreviations as "lb." for "pound," or  
\* "oz." for "ounce," or the word "pound" or "ounce" is substituted for the  
\* abbreviation;  
\* (3) A master or stock label has been approved from which the name and  
\* address of the distributor are omitted and such name and address are applied  
\* before being used (in such case, the words "prepared for" or similar statement  
\* must be shown together with the blank space reserved for the insertion of the  
\* name and address when such labels are offered for approval);  
\* (4) During holiday seasons, wrappers or other covers bearing floral or  
\* foliage designs or illustrations of rabbits, chicks, fireworks, or other  
\* emblematic holiday designs are used with approved labeling (the use of such  
\* design will not make necessary the application of labeling not otherwise  
\* required);  
\* (5) There is a change in the language or the arrangement of directions  
\* pertaining to the opening of containers or the serving of the product;  
\* (6) The addition, deletion, or amendment of a coupon, a cents-off  
\* statement, cooking instructions, packer product code information, or UPC  
\* product code information;  
\* (7) Any change in the name or address of the packer, manufacturer, or  
\* distributor that appears in the signature line;  
\* (8) Any change in the net weight: Provided, That the size of the net  
\* weight statement complies with § 381.121 of this subchapter;  
\* (9) The addition, deletion, or amendment of recipe suggestions for the  
\* product;  
\* (10) Any changes in punctuation;  
\* (11) Newly assigned or revised establishment numbers for a particular  
\* establishment for which use of the labeling has been approved by the Standards  
\* and Labeling Division or the inspector-in-charge assigned to that  
\* establishment;  
\* (12) The addition or deletion of open date information; or  
\* (13) A change in the type of packaging material on which the label is  
\* printed.

§ 381.135 [Reserved].

§ 381.136 Affixing of official identification.

(a) No official inspection legend or any abbreviation or other simulation thereof may be affixed to or placed on or caused to be affixed to or placed on any poultry product or container thereof, except by an inspector or under the supervision of an inspector or other person authorized by the Administrator, and no container bearing any such legend shall be filled except under such supervision.

(b) No official inspection legend shall be used on any poultry product or other article which does not qualify for such mark under the regulations.

§ 381.137 Evidence of labeling and devices approval.

No inspector shall authorize the use of any labeling or device bearing any official inspection legend unless he has on file evidence that such labeling or device has been approved in accordance with the provisions of this subpart.

§ 381.138 Unauthorized use or disposition of approved labeling or devices.

(a) Labeling and devices approved for use pursuant to § 381.115 shall be used only for the purpose for which approved, and shall not be disposed of from the official establishment for which approved except with written approval of the Administrator. Any unauthorized use or disposition of approved labeling or devices bearing official inspection marks is prohibited and may result in cancellation of the approval.

(b) Labeling and containers bearing any official inspection marks, with or without the official establishment number, may be transported from one official establishment to any other official establishment, only if such shipments are made with the prior authorization of the inspector in charge at point of origin, who will notify the inspector in charge at destination concerning the date of shipment, quantity, and type of labeling material



involved. Approved labeling and containers may be moved without restriction under this part between official establishments operated by the same person if such labeling and containers are approved for use at all such establishments. No such material shall be used at the establishment to which it is shipped unless such use conforms with the requirements of this subpart.

§ 381.139 Removal of official identifications.

(a) Every person who receives any poultry product in containers which bear any official inspection legend shall remove or deface such legend or destroy the containers upon removal of such articles from the containers.

(b) No person shall alter, detach, deface, or destroy any official identifications prescribed in Subpart M that were applied pursuant to the regulations, unless he is authorized to do so by an inspector or this section; and no person shall fail to use any such official identification when required by this part.

§ 381.140 Relabeling poultry products.

When it is claimed by the operator of an official establishment that some of its labeled poultry product, which has been transported to a location other than an official establishment, is in need of relabeling because the labeling has become mutilated or damaged, or for some other reason needs relabeling, the requests for relabeling the poultry product shall be sent to the Administrator and accompanied with a statement of the reasons therefor and the quantity of labeling required. Labeling material intended for relabeling inspected and passed product shall not be transported from an official establishment until permission has been received from the Administrator. The relabeling of inspected and passed product with official labels shall be done under the supervision of an inspector pursuant to the regulations in Part 362 of this chapter. The establishment shall reimburse the Inspection Service for any cost involved in supervising the relabeling of such product as provided in said regulations.

§ 381.141 Reporting of obsolete labels.

Upon notification from the plant management of an official establishment that a label is no longer in use, or upon notification from the Standards and Labeling Division that a label is no longer approved, the inspector at the official establishment shall remove the label and accompanying transmittal sheet from the official file. The inspector shall return the label to the plant management. Additionally, the inspector shall forward the transmittal sheet which bears the official approval number to the Standards and Labeling Division for data recording. Before forwarding the transmittal sheet, the inspector shall identify the sheet with the date and the word "rescinded".

§ 381.143 Jar closures requirements.

Vacuum packed containers sealed with quick-twist, screw-on, or snap-on lids (or closures) shall not have an annular space between the inner edge of



the lid's rim (lip or skirt) and the container itself or shall have such space sealed in a manner that will make it inaccessible to filth and insects.

\* § 381.144 Packaging materials. \*

\* (a) Edible products may not be packaged in a container which is \*  
\* composed in whole or in part of any poisonous or deleterious substances which \*  
\* may render the contents adulterated or injurious to health. All packaging \*  
\* materials must be safe for their intended use within the meaning of \*  
\* section 409 of the Federal Food, Drug, and Cosmetic Act, as amended (FFDCA). \*

\* (b) Packaging materials entering the official establishment must be \*  
\* accompanied or covered by a guaranty, or statement of assurance, from the \*  
\* packaging supplier under whose brand name and firm name the material is \*  
\* marketed to the official establishment. The guaranty shall state that the \*  
\* material's intended use complies with the FFDCA and all applicable food \*  
\* additive regulations. The guaranty must identify the material, e.g., by the \*  
\* distinguishing brand name or code designation appearing on the packaging \*  
\* material shipping container; must specify the applicable conditions of use, \*  
\* including temperature limits and any other pertinent limits specified under \*  
\* the FFDCA and food additive regulations; and must be signed by an authorized \*  
\* official of the supplying firm. The guaranty may be limited to a specific \*  
\* shipment of an article, in which case it may be part of or attached to the \*  
\* invoice covering such shipment, or it may be general and continuing, in which \*  
\* case, in its application to any article or other shipment of an article, it \*  
\* shall be considered to have been given at the date such article was shipped \*  
\* by the person who gives the guaranty. Guaranties consistent with the Food and \*  
\* Drug Administration's regulations regarding such guaranties (21 CFR 7.12 and \*  
\* 7.13) will be acceptable. The management of the establishment must maintain a \*  
\* file containing guaranties for all food contact packaging materials in the \*  
\* establishment. The file shall be made available to Program inspectors or \*  
\* other Department officials upon request. While in the official establishment, \*  
\* the identity of all packaging materials must be traceable to the applicable \*  
\* guaranty. \*

\* (c) The guaranty by the packaging supplier will be accepted by Program \*  
\* inspectors to establish that the use of material complies with the FFDCA and \*  
\* all applicable food additive regulations. \*

\* (d) The Department will monitor the use of packaging material in \*  
\* official establishments to assure that the requirements of paragraph (a) of \*  
\* this section are met, and may question the basis for any guaranty described \*  
\* under paragraph (b) of this section. Official establishments and packaging \*  
\* suppliers providing written guaranties to those official establishments will \*  
\* be permitted an opportunity to provide information to designated Department \*  
\* officials as needed to verify the basis for any such guaranty. The required \*  
\* information will include, but is not limited to, manufacturing firm's name, \*  
\* trade name or code designation for the material, complete chemical \*  
\* composition, and use. Selection of a material for review does not in itself \*  
\* affect a material's acceptability. Materials may continue to be used during \*  
\* the review period. However, if information requested from the supplier is \*  
\* not provided within the time indicated in the request--a minimum of 30 days-- \*  
\* any applicable guaranty shall cease to be effective, and approval to continue \*  
\* using the specified packaging material in official establishments may be \*  
\* denied. The Administrator may extend this time where reasonable grounds for \*  
\* extension are shown, as, for example, where data must be obtained from \*  
\* suppliers. \*

(§381.144 continued)

(e) The Administrator may disapprove for use in official establishments packaging materials whose use cannot be confirmed as complying with FFDCA and applicable food additive regulations. Before approval to use a packaging material is finally denied by the Administrator, the affected official establishment and the supplier of the material shall be given notice and the opportunity to present their views to the Administrator. If the official establishment and the supplier do not accept the Administrator's determination, a hearing in accordance with applicable rules of practice will be held to resolve such dispute. Approval to use the materials pending the outcome of the presentation of views or hearing shall be denied if the Administrator determines that such use may present an imminent hazard to public health.

(f) Periodically, the Administrator will issue to inspectors a listing, by distinguishing brand name or code designation, of packaging materials that have been reviewed and that fail to meet the requirements of paragraph (a) of this section. Listed materials will not be permitted for use in official establishments. If a subsequent review of any material indicates that it meets the requirements of paragraph (a), the material will be deleted from the listing.

(g) Nothing in this section shall affect the authority of Program inspectors to refuse a specific material if he/she determines the material may render products adulterated or injurious to health.

Subpart O-Entry of Articles Into Official Establishments;  
Processing Inspection and Other Reinspections;  
Processing Requirements

§ 381.145 Poultry products and other articles entering or at official establishments; examination and other requirements.

(a) No poultry product (including poultry broth for use in any poultry product in any official establishment) may be brought into any official establishment unless it has been processed in the United States only in an official establishment or imported from a foreign country listed in § 381.196(b), and inspected and passed, in accordance with the regulations; and unless the container of such product is marked so as to identify the product as so inspected and passed, in accordance with § 381.115 or § 381.205, except that poultry products inspected and passed and identified as such under the laws of an "at least equal" State or territory listed in § 381.187 may be brought into any official establishment solely for storage and distribution therefrom without repackaging, relabeling, or processing in such establishment. No carcass, part thereof, meat or meat food product of cattle, sheep, swine, goats, or equines may be brought into an official establishment unless it has been prepared in the United States only in an official meat packing establishment, or imported, and inspected and passed, in accordance with the Federal Meat Inspection Act, and the regulations under such Act (Subchapter A of this chapter) and is properly marked as so inspected and passed; or has been inspected and passed and is identified as such in accordance with the requirements of the law and regulations of a State not designated in § 331.2 of this chapter; or is present in the official establishment by reason of an exemption allowed in the Federal Meat Inspection Act and the regulations under such Act (Subchapter A of this

(§ 381.145(a) continued)

chapter) or the law and regulations of a State not so designated. However, such exempted articles may enter only under conditions approved by the Administrator in specific cases, including but not limited to, complete separation of inspected poultry products and processing and other operations with respect thereto from the exempted articles and operations with respect thereto, complete cleanup of facilities and equipment between processing of inspected poultry products and the exempted articles and no commingling of inspected and exempted articles in receiving, holding or storage areas.

(b) All poultry products and all carcasses, parts thereof, meat and meat food products of cattle, sheep, swine, goats, or equines which enter any official establishment shall be identified by the operator of the official establishment at the time of receipt at the official establishment. All poultry products, and all carcasses, parts thereof, meat and meat food products of such animals, which are processed or otherwise handled at any official establishment shall be subject to examination by an inspector at the official establishment in such manner and at such times as may be deemed necessary by the inspector in charge to assure compliance with the regulations. Upon such examination, if any such article or portion thereof is found to be adulterated, such article or portion shall, in the case of poultry products, be condemned and disposed of as prescribed in § 381.95, unless by reprocessing they may be made not adulterated, and shall, in the case of such other articles be disposed of according to applicable law. Such examination may be accomplished through use of statistically sound sampling plans that assure a high level of confidence.



\* (§ 381.145(b) continued)

\* The inspector in charge shall designate the type of plan and the program  
\* employee shall select the specific<sup>1</sup> plan to be used in accordance with instruc-  
\* tions issued by the Administrator.

\* (c) Applying for Total Plant Quality Control. Any owner or operator of  
\* an official establishment preparing poultry product who has a total plant  
\* quality control system or plan for controlling such products, after ante-mortem  
\* and post-mortem inspection, through all stages of preparation, may request the  
\* Administrator to evaluate it to determine whether or not that system is ade-  
\* quate to result in product being in compliance with the requirements of the  
\* Act and therefore qualify as a U.S. Department of Agriculture (USDA) Total  
\* Plant Quality Control Establishment. Such a request shall, as a minimum,  
\* include:

\* (1) A letter to the Administrator from the establishment owner or opera-  
\* tor stating the company's basis and purpose for seeking an approved quality  
\* control system and willingness to adhere to the requirements of the system as  
\* approved by the Department; that all the establishment's data, analyses, and  
\* information generated by its quality control system will be maintained to  
\* enable the Department to monitor compliance and available to Department personnel;  
\* that plant quality control personnel will have authority to halt production or  
\* shipping of product in cases where the submitted quality control systems  
\* require it; and that the owner or operator (or his/her designee) will be  
\* available for consultation at any time Department personnel consider it necessary.

\* (2) In the case of an establishment having one or more full-time persons  
\* whose primary duties are related to the quality control system, an organizational  
\* chart showing that such people ultimately report to an establishment official  
\* whose quality control responsibilities are independent of or not predominantly  
\* production responsibilities. In the case of a small establishment which does  
\* not have full-time quality control personnel, information indicating the  
\* nature of the duties and responsibilities of the person who will also be  
\* responsible for the quality control system.

\* (3) A list identifying those Subparts and sections of the poultry prod-  
\* ucts inspection regulations which are applicable to the operations of the  
\* establishment applying for approval of a quality control system. This list  
\* shall also identify which part of the system will serve to maintain compliance  
\* with the applicable regulations.

\* (4) Detailed information concerning the manner in which the system will  
\* function. Such information should include, but not necessarily be limited to,  
\* questions of raw material control, the critical check or control points, the  
\* nature and frequency of tests to be made, the nature of charts and other  
\* records that will be used, the length of time such charts and records will be  
\* maintained in the custody of the official establishment, the nature of deficien-  
\* cies the quality control system is designed to identify and control, the

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\* <sup>1</sup> Further information concerning sampling plans which have been adopted  
\* for specific products may be obtained from the circuit supervisor. These  
\* sampling plans are developed for individual products by the Washington staff  
\* and will be distributed for field use as they are developed. The type of plan  
\* applicable depends on factors such as whether the product is in containers,  
\* stage of preparation, and procedures followed by the establishment operator.  
\* The specific plan applicable depends on the kind of product involved.



\* (§ 381.145 continued)

\* parameters or limits which will be used and the points at which corrective  
\* action will occur, and the nature of such corrective action--ranging from the  
\* least to most severe: Provided, That subsequent to approval of the total plant  
\* quality control system by the Administrator, the official establishment may  
\* produce a new product for test marketing provided labeling for the product has  
\* been approved by the Administrator, the inspector in charge has determined that  
\* the procedures for preparing the product will assure that all Federal require-  
\* ments are met, and the production for test marketing does not exceed 6 months.  
\* Such new product shall not be produced at that establishment after the 6-month  
\* period unless approval of the quality control system for that product has been  
\* received from the Administrator.

\* (d) Applying for Partial Quality Control. Any owner or operator of an  
\* official establishment preparing poultry products who has a quality control  
\* program for a product, operation, or a part of an operation, may submit it to  
\* the Administrator and request a determination as to whether or not that program  
\* is adequate to result in product being in compliance with the requirements of  
\* the Act. Such a request shall, as a minimum, include:

\* (1) A letter from the establishment official responsible for quality  
\* control stating the objective of the program, and that all data and information  
\* generated by the program will be maintained to enable the Department to monitor  
\* compliance and available to Department personnel.

\* (2) Detailed information concerning raw material control, the critical  
\* check or control points, the nature and frequency of tests to be made, the  
\* charts and records that will be used, the length of time such charts and  
\* records will be maintained in the custody of the official establishment, the  
\* limits which will be used and the points at which corrective action will  
\* occur, and the nature of the corrective action--ranging from the least to the  
\* most severe.

\* (e) Evaluation and Approval of Total Plant Quality Control or Partial  
\* Quality Control.

\* (1) The Administrator shall evaluate the material presented in accordance  
\* with the provisions of paragraph (c) or (d) of this section. If it is determined  
\* by the Administrator, on the basis of the evaluation, that the total quality  
\* control system or partial quality control program will result in finished  
\* products controlled in this manner being in full compliance with the requirements  
\* of the Act and regulations thereunder, the total quality control system or  
\* partial quality control program will be approved and plans will be made for  
\* implementation under departmental supervision.

\* (2) In any situation where the system or program is found by the Adminis-  
\* trator to be unacceptable, formal notification shall be given to the applicant  
\* of the basis for the denial. The applicant will be afforded an opportunity to  
\* modify the system or program in accordance with this notification. The applicant  
\* shall also be afforded an opportunity to submit a written statement in response  
\* to this notification of denial and a right to request a hearing with respect  
\* to the merits or validity of the denial. If the applicant requests a hearing  
\* and the Administrator, after review of the answer, determines the initial  
\* determination to be correct, he shall file with the Hearing Clerk of the  
\* Department the notification, answer and the request for hearing, which shall  
\* constitute the complaint and answer in the proceeding, which shall thereafter  
\* be conducted in accordance with Rules of Practice which shall be adopted for  
\* this proceeding.

\* (3) The establishment owner or operator shall be responsible for the  
\* effective operation of the approved total plant quality control system or

partial quality control program to assure compliance with the requirements of the Act and regulations thereunder. The Secretary shall continue to provide the Federal inspection necessary to carry out the responsibilities of the Act.

(f) Labeling Logo. Owners and operators of official establishments having a total plant quality control system approved under the provisions of paragraph (c) of this section, may only use, as a part of any labeling, the following logo. Any labeling bearing the logo and any wording of explanation with respect to this logo shall be approved as required by Subparts M and N of this Part.



(g) Termination of Total Plant Quality Control or Partial Quality Control.

(1) The approval of a total plant quality control system or a partial quality control program may be terminated at any time by the owner or operator of the official establishment upon written notice to the Administrator.

(2) The approval of a total plant quality control system or partial quality control program may be terminated upon the establishment's receipt of a written notice from the Administrator under the following conditions:

(i) If adulterated or misbranded poultry product is found by the Administrator to have been prepared for or distributed in commerce by the subject establishment. In such case, opportunity will be provided to the establishment owner or operator to present views to the Administrator within 30 days of the date of terminating the approval. In those instances where there is a conflict of facts, a hearing, under applicable Rules of Practice, will be afforded to the establishment owner or operator, if requested, to resolve the conflict. The Administrator's termination of approval shall remain in effect pending a final determination of the proceeding.

(ii) If the establishment fails to comply with the quality control system or program to which it has agreed after being notified by letter from the Administrator or his designee. Prior to such termination, opportunity will be provided to the establishment owner or operator to present views to the Administrator within 30 days of the date of the letter. In those instances where there is a conflict of facts, a hearing, under applicable Rules of Practice, will be afforded to the establishment owner or operator, if requested, to resolve the conflict. The Administrator's termination of approval shall remain in effect pending a final determination of the proceeding.

(3) If approval of the total plant quality control system or partial quality control program has been terminated in accordance with the provisions of this section, an application and request for approval of the same or a modified total plant quality control system will not be evaluated by the Administrator for at least 6 months from the termination date, or for at least 2 months from the termination date in the case of a partial plant quality control program.

(i) Containers with substances approved for use in the processing of products for use in the processing of products in § 381.147(e)(3) of this subchapter which enter any official establishment for use in poultry scald water shall, at all times, while they are in such establishment, bear labels showing the chemical names of the substances in such preparations. In the case of preparations containing substances which may be used under § 381.147(e)(3) only in limited amounts, the container labels shall also show the percentage of each such substance in the preparation and shall provide dilution directions which prescribe the maximum allowable use concentration of the preparations.

(h) Operating Schedule Under Total Plant Quality Control.

(1) An official establishment with an approved total plant quality control system may request approval for an operating schedule of up to 12 consecutive hours per shift. Permission will be granted provided that:

(i) The official establishment has satisfactorily operated under a total plant quality control system for at least 1 year.

(ii) All products prepared and packaged, or processed after the end of 8 hours of inspection shall only be a continuation of the processing monitored by the inspector and being conducted during the last hour of inspection.

(iii) All immediate containers of products prepared and packaged shall bear code marks that are unique to any period of production beyond the 8 hours of inspection. The form of such code marks will remain constant from day to day, and facsimile of the code marks and their meaning shall be provided to the inspector.

(2) Application. Applications shall be submitted to the Regional Director and shall specify how the conditions in § 381.145(h)(1) have been or will be met.

(3) Monitoring by Inspectors. In order to verify that an establishment is preparing and shipping product in accordance with the approved total plant quality control system and the Act and regulations after the 8 hours of inspection, the official establishment may be provided overtime inspection services at the discretion of the circuit supervisor and charged for such services.

(Reporting requirements set forth in this section were approved by the Office of Management and Budget under OMB #0583-0015.)

#### § 381.146 Sampling at official establishments.

Inspectors may take, without cost to the Department, such samples as are necessary of any poultry product, or other article for use as an ingredient of any poultry product, at any official establishment to determine whether it complies with the requirements of the regulations.



§ 381.147 Restrictions on the use of substances in poultry products.

(a) All ingredients and other substances used in the processing or handling of poultry products at official establishments shall be such as will not result in adulteration or misbranding of the poultry products.

(b) Poultry products and poultry broth used in the processing of poultry products shall have been processed in the United States only in an official establishment, or imported from a foreign country listed in 381.196(b), and inspected and passed, in accordance with the regulations. Detached ova and offal shall not be used in the processing of any poultry products, except that poultry feet may be processed for use as human food when handled in a manner approved by the Administrator in specific cases, and detached ova may be used in the processing of poultry products if the processor demonstrates that such ova comply with the requirements under the Federal Food, Drug, and Cosmetic Act.

(c) Liquid, frozen, and dried egg products used in the processing of any poultry product shall have been prepared under inspection and be so marked in accordance with the Egg Products Inspection Act.

(d) Carcasses, parts thereof, meat and meat food products of cattle, sheep, swine, goats, or equines may be used in the processing of poultry products only if they were prepared in the United States only in an official meat packing establishment, or imported, and were inspected and passed, in accordance with the Federal Meat Inspection Act, and the regulations under such Act (Subchapter A of this chapter) and are so marked. Poultry products containing pork must be treated to destroy possible live trichinae by one of the methods prescribed in section 318.10(c) of the meat inspection regulations (9 CFR 318.10(c)), or in lieu of such treatment the pork ingredient may be so treated.

(e) (Reserved)

(f) (1) No substance may be used as an ingredient or otherwise in the processing of any raw or cooked poultry product unless its use is approved as shown in Table 1 of paragraph (e) (4) of this section, or elsewhere in this part, or by the Administrator in specific cases.

(2) Approval of new substances or new uses or new levels of use of approved substances may be granted if:

(i) The substance has been previously approved by the Food and Drug Administration (FDA) for use in poultry or poultry products as a food additive, color additive or as a substance generally recognized as safe and is listed in Title 21 of the Code of Federal Regulations, Parts 73, 74, 81, 172, 173, 182, or 184.

(ii) Its use is in compliance with applicable FDA requirements; and

(iii) The Administrator has determined that:

(A) The use of the substance will not render the product in which it is used adulterated or misbranded or otherwise not in compliance with the Act; and

(B) Its use is functional and suitable for the product and it is permitted for use at the lowest level necessary to accomplish the desired technical effect as determined in specific cases.

(3) Whenever the Administrator determines that approval of a new substance or a new use or new level of use of an approved substance should be granted in accordance with paragraph (e) (1) of this section, the Administrator shall issue a final rule amending Table 1 of paragraph (e) (4) of this section to include the additional substance or new use of the substance, and any technical effect or change in the level of use of the substance.

(4) No poultry product shall bear or contain any substance which would render it adulterated or misbranded, or which is not approved in Part 381 or by the Administrator in specific cases.

(Approved by the Office of Management and Budget under OMB #0583-008).



Class of substance	Substance	Purpose	Products	Amount
Acidifiers	Acetic acid	To adjust acidity	Various	Sufficient for purpose.4
	Citric acid	do	do	do.
	Glucono delta-lactone	do	do	do.
	Lactic acid	do	do	do.
	Phosphoric acid	do	do	do.
	Tartaric acid	do	do	do.

\*

Class of Substance	Substance	Purpose	Products	Amount
Antifoaming agent.	Methyl poly-silicone.	To retard foaming.	Soups	10 ppm.
Antioxidants and oxygen inter-ceptors.			Rendered fats.	10 ppm.
	BHA (butylated hydroxyanisole).	To retard rancidity.	Various.	0.01 percent based on fat content. (0.02 percent in combination with any other antioxidant listed in this table based on fat content.)
	BHT (butylated hydroxytoluene).	do	do	do.
	Propyl gallate.	do	do	0.01 percent based on fat content. (0.02 percent in combination with any other antioxidant listed in this table, except TBHQ, based on fat content.)
	TBHQ (tertiary butylhydroquinone).	do	do	0.01 percent based on fat content. (0.02 percent in combination only with BHA and/or BHT based on fat content.)
	Tocopherols.	do	do	0.03 percent based on fat content. (0.02 percent in combination with any other antioxidant listed in this table, except TBHQ, based on fat content.)

Class of Substance	Substance	Purpose	Products	Amount
Binders and extenders.	Algin.	To extend and stabilize product.	do	Sufficient for purpose.
	A mixture of sodium alginate, calcium carbonate, lactic acid, and calcium lactate.	To bind poultry pieces. . .	Ground and formed raw or cooked poultry pieces.	Sodium alginate not more than 0.8%, calcium carbonate not more than 0.15%, lactic acid and calcium lactate, in combination, not more than 0.6% of product formulation. Added mixture may not exceed 1.55% of product at formulation. The mixture must be added in dry form.
	Carrageenan	To extend and stabilize product.	Various.	Sufficient for purpose.
	Carboxymethyl cellulose (cellulose gum).	do	do	do.
	Enzyme (rennet) treated calcium reduced dried skim milk and calcium lactate.	To bind and extend product.	do	Sufficient for purpose. (Calcium lactate required at rate of 10 percent of binder.)
	Enzyme (rennet) treated sodium caseinate and calcium lactate.	do	do	Sufficient for purpose. (Calcium lactate required at rate of 25 percent of binder.)

\* \* \*

Class of Substance	Substance	Purpose	Products	Amount	
* * * * *	Gelatin	do	do	Sufficient for purpose in accordance with 21 CFR 172.5. (See PEPS Editor Note A at the end of tables).	* * * * *
	Gums, vegetable	To extend and stabilize product.	do	Sufficient for purpose.	
	Methyl cellulose.	To extend and to stabilize product (also carrier).	do	0.15 percent.	
	Isolated soy protein.	To bind and extend product.	do	Sufficient for purpose.	
* * * * * * *	Sodium caseinate.	do	do	3 percent in cooked product, 2 percent in raw product; in accordance with 21 CFR 172.5 and 182.1748. (See PEPS Editor Note A and B at the end of tables).	* * * * * * *
* * * * *	Tapioca dextrin.	do	do	Sufficient for purpose in accordance with 21 CFR 184.1277. (See PEPS Editor Note E at the end of tables).	* * * * *
* * * * *	Wheat gluten.	do	do	Sufficient for purpose in accordance with 21 CFR 184.1322. (See PEPS Editor Note D at the end of tables).	* * * * *



FOOTNOTES FOR 21 CFR CITES

- \* A PEPS Editor's Note: 21 CFR 172.5 gives conditions of good \*  
\* manufacturing practice. \*
- \* B PEPS Editor's Note: 21 CFR 182.1748 says that sodium \*  
\* caseinate is generally recognized as safe when used in \*  
\* accordance with good manufacturing practice. \*
- \* C PEPS Editor's Note: 21 CFR 184.1979c defines and gives \*  
\* specifications for, and permits use in food of whey protein \*  
\* concentrate in accordance with good manufacturing practice. \*
- \* D PEPS Editor's Note: 21 CFR 184.1322 defines, provides for \*  
\* suitable purity for intended use, and permits use of wheat \*  
\* gluten, which is generally recognized as safe in food at \*  
\* levels not to exceed good manufacturing practice. \*
- \* E PEPS Editor's Note: 21 CFR 184.1277 defines dextrin and \*  
\* says it is generally recognized as safe in human food when \*  
\* used in accordance with good manufacturing practice. \*

Class of Substance	Substance	Purpose	Products	Amount
	Xanthan gum.	To maintain: Uniform viscosity; suspension of particulate matter; emulsion stability; freeze-thaw stability.	Various except uncooked products or sauces or other products with a moisture limitation established by Subpart P of this Part.	Sufficient for purpose.
Chilling media.	Salt (NaCl).	To aid in chilling.	Raw poultry products.	700 lbs. to 10,000 gals. of water.
Coloring agents (natural).	Annatto, Carotene.	To color products.	Various.	Sufficient for purpose.
Coloring agents (artificial).	Coal tar dyes (FD&C certified).	To color products.	do	do.
	Titanium dioxide.	To whiten products.	Salads and spreads.	0.5 percent.

\* \* \*

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Class of Substance	Substance	Purpose	Products	Amount
Curing accelerators; must be used only in combination with curing agents.	Ascorbic acid.	To accelerate color fixing.	Cured poultry; cured, comminuted poultry products.	75 ozs. to 100 gals. pickle at 10 percent pump level; 3/4 oz. to 100 lbs. of poultry product; 10 percent solution to surfaces of the product prior to packaging. (The use of such solution shall not result in the addition of a significant amount of moisture to the product.)
	Erythorbic acid.	do	do	do.
	Fumaric acid.	do	Cured, comminuted poultry or poultry products.	0.065 percent (or 1 oz. to 100 lb.) of the weight of the poultry or poultry byproducts, before processing.
	Sodium ascorbate.	do	Cured poultry; cured, comminuted poultry product.	87.5 ozs. to 100 gals. pickle at 10 percent pump level; 7/8 oz. to 100 lbs. of poultry product; 10 percent solution to surfaces of product prior to packaging. (The use of such solution shall not result in the addition of a significant amount of moisture to the product.)
	Sodium erythorbate.	do	do	do.
	Citric acid or sodium citrate.	do	do	May be used in cured products to replace up to 50 percent of the ascorbic acid or sodium erythorbate.



Class of Substance	Substance	Purpose	Products	Amount
Curing agents.	Sodium or potassium nitrate.	Source of nitrite.	do	7 lbs. to 100 gals. pickle; 3 1/2 ozs. to 100 lbs. of poultry product (dry cure); 2 3/4 ozs. to 100 lbs. of chopped poultry meat.
	Sodium or potassium nitrite. (Supplies of sodium nitrite and potassium nitrite and mixtures containing them must be kept securely under the care of a responsible employee of the establishment. The specific nitrite content of such supplies must be known and clearly marked accordingly.)	To fix color.	Cured products.	2 lbs. to 100 gals. pickle at 10 percent pump level; 1 oz. to 100 lbs. of poultry product (dry cure); 1/4 oz. to 100 lbs. chopped poultry meat. The use of nitrites, nitrates, or combination shall not result in more than 200 ppm of nitrite, calculated as sodium nitrite, in finished product.
Emulsifying agents.	Acetylated mono-glycerides.	To emulsify product.	Various.	Sufficient for purpose.

Class of Substance	Substance	Purpose	Products	Amount
	Diacetyl tartaric acid esters of mono- and diglycerides.	do	Rendered poultry fat or a combination of such fat with vegetable fat.	do.
	Glycerol-lactostearate, oleate or palmitate.	do	do	do.
	Lecithin.	To emulsify product (also as antioxidant).	Various.	do.
	Mono- and diglycerides (glycerol palmitate, etc.).	To emulsify product.	do	do.
	Polysorbate 80 (polyoxyethylene (20) sorbitan monooleate).	do	do	1 percent when used alone. If used with polysorbate 60, the combined total shall not exceed 1 percent.
	Propylene glycol mono- and diesters of fats and fatty acids.	do	Rendered poultry fat or a combination of such fat with vegetable fat.	Sufficient for purpose.

Class of Substance	Substance	Purpose	Products	Amount
Flavoring agents; protectors and developers.	Polysorbate 60 (polyoxyethylene (20) sorbitan monostearate).	do	do	1 percent when used alone. If used with polysorbate 80, the combined total shall not exceed 1 percent.
	Approved artificial smoke flavorings. <sup>2</sup>	To flavor product.	Various.	Sufficient for purpose.
	Approved smoke flavorings. <sup>2</sup>	do	do	do.
	Autolyzed yeast extract.	do	do	do.
	Citric acid.	To protect flavor.	do	do.
	Corn syrup solids; corn syrup; glucose syrup.	To flavor product.	do	do.
	Disodium inosinate.	do	do	do.
	Disodium guanylate.	do	do	do.
	Hydrolyzed plant protein.	do	do	do.
	Malt syrup.	do	do	do.
	Milk protein hydrolysate.	do	do	do.

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Class of substance	Substance	Purpose	Products	Amount
* *	Monosodium glutamate.	do	do	do.
	Monoammonium glutamate.	do	do	do.
	Sodium sulfacetate derivative of mono- and diglycerides.	do	do	0.5 percent.
	Sugars approved (sucrose and dextrose).	do	do	Sufficient for purpose.
Gases.	Carbon dioxide solid (dry ice).	To cool product or facilitate chopping or packaging.	Various.	do.
	Carbon dioxide liquid.	Contact freezing.	do	do.
	Nitrogen.	To exclude oxygen from sealed containers.		do.
	Nitrogen liquid.	Contact freezing.		do.
Miscellaneous.	Sodium bicarbonate.	To neutralize excess acidity; cleaning vegetables.	Rendered fat, soups, curing, pickle.	do.



Class of substance	Substance	Purpose	Products	Amount
8612	Sodium hydroxide	To decrease the amount of cooked out juices.	Poultry food products containing phosphates.	May be used only to combination with phosphate in a ratio not to exceed one part sodium hydroxide to four parts phosphate.
	Calcium propionate.	To retard mold growth.	Fresh pie dough.	0.3 percent of calcium propionate or sodium propionate alone, or in combination, based on weight of the flour used.
	Sodium propionate.	do	do	do.
	Disodium phosphate.	To decrease the amount of cooked out juices.	Poultry food products except where otherwise prohibited by the poultry inspection regulations.	0.5 percent of total product.
	Monosodium phosphate.	do	do	do.
	Sodium meta-phosphate, insoluble.	do	do	do.
	Sodium poly-phosphate, glassy.	do	do	do.
	Sodium tripoly-phosphate.	do	do	do.

Class of Substance	Substance	Purpose	Products	Amount
	Sodium pyrophosphate.	do	do	do.
	Sodium acid pyrophosphate.	do	do	do.
*	Dipotassium phosphate.	do	do	do. *
*	Monopotassium phosphate.	do	do	do. *
*	Potassium tripolyphosphate.	do	do	do. *
*	Potassium pyrophosphate.	do	do	do. *
*Poultry scald agents; must be removed by subsequent cleaning operations.	Alpha-hydroxy-omega-hydroxy-poly(oxyethylene) poly(oxypropylene) (minimum 15 moles) poly (oxyethylene) block copolymer (poloxamer).	To remove feathers.	Poultry carcasses	Not to exceed 0.05% by weight in scald water. *
*	Dimethylpolysiloxane.	do	do	Sufficient for purpose. *
*	Dioctyl sodium sulfosuccinate.	do	do	do. *
*	Dipotassium phosphate.	do	do	do. *
*	Ethylenediamine-tetraacetic acid (sodium salts).	do	do	do. *

Class of Substance	Substance	Purpose	Products	Amount
* *	Lime (calcium oxide, calcium hydroxide).	do	do	do. * *
* * *	Polyoxyethylene (20) sorbitan monooleate.	do	do	Not to exceed 0.0175% in scald water. * * *
* *	Potassium hydroxide.	do	do	Sufficient for purpose. * *
*	Propylene glycol.	do	do	do. *
*	Sodium acid phosphate.	do	do	do. *
*	Sodium bicarbonate.	do	do	do. *
*	Sodium carbonate.	do	do	do. *
* *	Sodium dodecylbenzene-sulfonate.	do	do	do. * *
* *	Sodium-2-ethylhexyl sulfate.	do	do	do. * *
*	Sodium hexametaphosphate.do		do	do. *
*	Sodium hydroxide.	do	do	do. *
*	Sodium lauryl sulfate.	do	do	do. *
* *	Sodium phosphate (mono-, di-, tribasic).	do	do	do. * *
*	Sodium pyrophosphate.	do	do	do. *

Class of Substance	Substance	Purpose	Products	Amount
*	Sodium sesquicarbonate.	do	do	do.
*	Sodium sulfate.	do	do	do.
*	Sodium tripolyphosphate.	do	do	do.
*	Tetrasodium pyrophosphate.	do	do	do.
*	Proteolytic enzymes.	Aspergillus oryzae.	Raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea.	Solutions consisting of water and approved proteolytic enzyme applied or injected into raw poultry tissue shall not result in a gain of more than 3 percent above the weight of the untreated product.
*		To soften tissue.		
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*				
*				
*				





Class of Substance	Substance	Purpose	Products	Amount
Synergists (used in combination with antioxidants).	Aspergillus flavus oryzae group.	do	do	do
	Bromelin.	do	do	do
	Ficin.	do	do	do
	Papain.	do	do	do
	Citric acid.	To increase effectiveness of antioxidants.	Poultry fats.	0.01 percent alone or in combination with antioxidants in poultry fats.
	Malic acid.	do	do	do.
	Monoisopropyl citrate.	do	do	0.01 percent poultry fats.
	Phosphoric acid.	do	do	0.01 percent.
	Monoglyceride citrate.	do	do	0.02 percent.

Class of substance	Substance	Purpose	Products	Amount
Tenderizing Agents.	Aspergillus oryzae.	To soften tissue.	Raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea.	Solutions consisting of water and approved proteolytic enzymes applied or injected into raw poultry tissue shall not result in a gain of more than 3 percent above the weight of the untreated product.
	Aspergillus flavus oryzae group.	do	do	do.
	Bromelin.	do	do	do.
	Ficin.	do	do	do.
	Papain.	do	do	do.
	Potassium chloride.	do	do	Not more than 3 percent of a 2.0 molar solution.
	Magnesium chloride.	do	do	Not more than 3 percent of a 0.8 molar solution.
	Calcium chloride.	do	do	do.

Class of substance	Substance	Purpose	Products	Amount
	Potassium, magnesium or calcium chloride.	do	do	A solution of approved inorganic chlorides alone or in combination or injected into raw poultry muscle tissue shall not result in a gain of more than 3 percent above the weight of the untreated product.

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1 Special labeling requirements are prescribed in § 381.120 for raw poultry chilled in a medium with more than 70 lbs. of salt to 10,000 gals. of water.

2 These are proprietary products, and a list thereof can be obtained from the Technical Services, Facilities, Equipment and Sanitation Division, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, DC 20250.

3 Information as to the specific products for which use of this substance is approved may be obtained upon inquiry addressed to the Standards and Labeling Division, Meat and Poultry Inspection Technical Services, Food Safety and Inspection Service, U.S. Department of Agriculture, South Building, 14th and Independence SW, Washington, DC 20250.

4 Provided, that its use is functional and suitable for the product and it is permitted for use at the level necessary to accomplish the desired technical effect as determined in specific cases prior to label approval under 381.32.



§ 381.148 Processing and handling requirements for frozen poultry products.

Procedures with respect to processing of frozen ready-to-heat-and-eat poultry products or stuffed ready-to-roast poultry shall be in accordance with sound operating practices and carried out in a manner which will assure freedom from adulteration of the products. Products to be frozen shall be moved into the freezer promptly under such supervision by an inspector as is necessary to assure preservation of the products by prompt and efficient freezing. Adequate freezing facilities shall be provided within the official establishment where products to be frozen are prepared, except that, upon written request, and under such conditions as may be prescribed by the Administrator in specific cases, such products may be moved from the official establishment prior to freezing: Provided, That the official establishment and freezer are so located and the necessary arrangements are made so that the Inspection Service will have access to the freezing room and adequate opportunity to determine that the products are being properly handled and frozen.

\* § 381.149 [Reserved] \*

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\* § 381.150 Requirements for the production of poultry breakfast strips, rolls \*  
\* and certain other poultry products. \*

\* (a) Poultry breakfast strips are cured and smoked products which require \*  
\* special handling during distribution and additional cooking before \*  
\* consumption. These products shall be heated to an internal temperature of \*  
\* 140°F. After heating in the establishment, these products must be cooled to \*  
\* 80°F. within 1.5 hours and to 40°F. within 5 hours. Labeling for these \*  
\* products shall comply with § 381.125 of this part. In addition, the statement \*  
\* "Partially Cooked: For Safety, Cook Until Well Done" shall appear on the \*  
\* principal display panel in letters no smaller than 1/2 the size of the largest \*  
\* letter in the product name. Detailed cooking instructions shall be provided on \*  
\* the immediate container of the products. \*

\* (b) Except for product produced in accordance with paragraph (a) of this \*  
\* section, all poultry rolls and other poultry products that are heat processed \*  
\* in any manner shall reach an internal temperature of at least 160°F. prior to \*  
\* being removed from the cooking medium, except that cured and smoked poultry \*

rolls and other cured and smoked poultry products shall reach an internal temperature of at least 155°F. prior to being removed from the cooking medium. Notwithstanding the other provisions of this section, product to which heat will be applied incidental to a subsequent processing procedure may be removed from the media for such processing provided it is immediately fully cooked to the required 160°F. internal temperature.

§ 381.151 Adulteration of product by polluted water; procedure for handling.

(a) In the event there is polluted water (including but not limited to flood water) in an official establishment, all poultry products and ingredients for use in the preparation of such products that have been rendered adulterated by the water shall be condemned.

(b) After the polluted water has receded from an official establishment, all walls, ceilings, posts, and floors of the rooms and compartments involved, including the equipment therein, shall, under the supervision of an inspector, be cleaned thoroughly by the official establishment personnel. An adequate supply of hot water under pressure is essential to make such cleaning effective. After cleaning a solution of sodium hypochlorite containing approximately one-half of 1 percent available chlorine (5,000 parts per million) or other equivalent disinfectant approved by the Administrator<sup>1</sup> shall be applied to the surface of the rooms and equipment and rinsed with potable water before use.

(c) Hermetically sealed containers of poultry product which have been contaminated by polluted water shall be examined promptly by the official establishment under supervision of an inspector and rehandled as follows:

(1) Separate and condemn all poultry products in damaged or extensively rusted containers.

(2) Remove paper labels and wash the remaining containers in warm soapy water, using a brush where necessary to remove rust or other foreign material. Disinfect these containers by either of the following methods:

(i) Immerse in a solution of sodium hypochlorite containing not less than 100 parts per million of available chlorine or other equivalent disinfectant approved by the Administrator,<sup>1</sup> rinse in potable water, and dry thoroughly; or

(ii) Immerse in 212°F. water, bring temperature of the water back to 212°F. and maintain the temperature at 212°F. for 5 minutes, then remove containers from water and cool them to 95°F. and dry thoroughly.

(3) After handling as described in subparagraph (2) of this paragraph, the containers may be relacquered, if necessary, and then relabeled with approved labels applicable to the product therein.

(4) The identity of the canned poultry product shall be maintained throughout all stages of the rehandling operations, to insure correct labeling of containers.

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<sup>1</sup> A list of approved disinfectants is available upon request to Scientific Services, Meat and Poultry Inspection Program, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, D.C. 20250.

§ 381.152 Preparation in an official establishment of articles not for human food.

(a) Requirements applicable when prepared in an edible products department. When an article (including, but not being limited to, animal food) that is not for use as human food is prepared in any room or compartment in an official establishment where poultry products are prepared or handled (such room or compartment being herein referred to as an "edible products department"), sufficient space and equipment shall be provided to assure that the preparation of the article in no way interferes with the preparation or other handling of the poultry products. Where necessary, separate equipment shall be provided for the preparation of the article. To assure the maintenance of the requisite sanitary conditions in the edible products department, the operations incident to the preparation of the article shall be subject to the same sanitary requirements as apply to the handling of poultry products in the edible products department. Preparation of the article shall be limited to those hours during which the official establishment operates under the supervision of an inspector. The ingredients used in the preparation of the article shall, unless otherwise approved by the Administrator in specific cases, be such as may be used in the preparation of a poultry product. The article may be stored in, and distributed from, the edible products department if the article is properly identified.

(b) Requirements applicable when prepared in an inedible products department. When an article (including, but not being limited to, animal food) that is not for use as human food, is prepared in any part of an official establishment other than an edible products department (such part of the establishment being herein referred to as the "inedible products department"), the area in which such article is prepared shall be distinctly separated from all edible products departments. Poultry products and inedible products may be brought from any edible products department into any inedible products department, but no poultry product or inedible product may be brought from an inedible products department into an edible products department except that any such articles as are in sealed containers or are handled under conditions prescribed or approved by the Administrator in specific cases may be brought into an edible products department. Diseased carcasses or diseased parts of any carcass shall not be used in the preparation of any animal food unless they have been treated in the manner prescribed in § 381.95(a). Trucks or containers used for the transportation of poultry products or inedible products into an inedible products department shall be cleaned before being returned to or brought into an edible products department. Sufficient space shall be allotted and adequate equipment and facilities provided so that the preparation of the article does not interfere with the preparation of poultry products or the maintenance of the requisite sanitary conditions in the official establishment. The preparation of any such article shall be subject to supervision by an inspector.

(c) Containers to be labeled. The immediate container of any such article that is prepared in an official establishment shall be conspicuously labeled so as to distinguish it from human food. Such articles are also subject to the requirements under the Federal Food, Drug, and Cosmetic Act.



(a) Definitions:

Accredited Laboratory --A non-Federal analytical laboratory that has met the requirements for accreditation specified in this section and hence, at an establishment's discretion, may be used in lieu of an FSIS laboratory for analyzing official regulatory samples. Payment for the analysis of official samples is to be made by the establishment using the accredited laboratory.

Accredited Laboratory Coordinator--The FSIS official responsible for coordinating all activities concerning laboratory accreditation.

AOAC Methods--Methods of chemical analysis accepted by the Association of Official Analytical Chemists (AOAC) and published in the "Official Methods of Analysis of the Association of Official Analytical Chemists." This publication is incorporated by reference and approved by the Director, Office of the FEDERAL REGISTER on February 19, 1987. <sup>1/</sup>

Chemical Residue Misidentification--see "Correct Chemical Residue Identification" definition.

Coefficient of Variation (CV)--The standard deviation of a distribution of analytical values multiplied by 100, and divided by the mean of those values.

Comparison Mean--The average of the results obtained by all accredited and FSIS laboratories performing an analysis upon homogeneous samples of material. For food chemistry, a result for a laboratory is the obtained analytical value; for chemical residues, a result is the logarithmic transformation of the obtained analytical value.

Correct Chemical Residue Identification--A laboratory is required to identify correctly every chemical residue in a sample that is detected at a level equal to or greater than the associated minimum reportable level by all FSIS laboratories analyzing the sample. Failure to do so will be considered a misidentification. In addition, reporting the presence of a residue that is not reported by any FSIS laboratory analyzing the sample will also be considered a misidentification.

CUSUM--A class of statistical control procedures that assesses whether a process is "in control". Each CUSUM value is constructed by accumulating incremental values obtained from observed results of the process, and then determined to either exceed or fall within acceptable limits for that process. The four CUSUM procedures are:

--Positive Systematic Laboratory Difference CUSUM (CUSUM-P) - monitors how consistently an accredited laboratory gets numerically greater results than an assigned FSIS laboratory.

--Negative Systematic Laboratory Difference CUSUM (CUSUM-N) - monitors how consistently an accredited laboratory gets numerically smaller results than an assigned FSIS laboratory.

--Variability CUSUM (CUSUM-V) - monitors the average "total discrepancy" (i.e., the combination of random fluctuations and systematic differences) between an accredited laboratory's results and those of an assigned FSIS laboratory.

<sup>1/</sup> Copies of this publication are on file with the Director, Office of the FEDERAL REGISTER, and may be purchased from the Association of Official Analytical Chemists, 1111 N. 19th Street, Suite 210, Arlington, Virginia.

(§ 381.153(a) continued)

--Individual Large Discrepancy CUSUM (CUSUM-D)- monitors the magnitude and frequency of large differences between the results of an accredited laboratory and those of an assigned FSIS laboratory.

Individual Large Deviation--An analytical result from a non-Federal laboratory that differs from the sample comparison mean by more than would be expected assuming normal laboratory variability.

Initial Accreditation Check Sample--A sample prepared and sent by an FSIS laboratory to a non-Federal laboratory to ascertain if the non-Federal laboratory's analytical capability meets the standards for granting accreditation.

Interlaboratory Accreditation Maintenance Check Sample--A sample prepared and sent by an FSIS laboratory to an accredited laboratory to assist in determining if acceptable levels of analytical capability are being maintained by the accredited laboratory. Laboratories accredited to perform food chemistry analysis will receive a check sample only if an insufficient number of split samples are available to evaluate the laboratory.

Large Deviation Measure--A measure that quantifies an unacceptably large difference between a non-Federal laboratory's analytical result and the sample comparison mean.

Minimum Proficiency Level--The minimum level of a residue at which an analytical result will be used to assess a laboratory's quantification capability. This level is the smallest concentration for which the average CV for reproducibility (i.e., combined within and between laboratory variability) does not exceed 20 percent. (See Table 2.)

Minimum Reporting Level--The number such that if any obtained analytical value equals or exceeds this number, then the residue is reported together with the obtained analytical value.

Official sample--A sample selected by FSIS personnel in accordance with FSIS procedures and submitted for regulatory purposes to a designated laboratory.

Probation--The period commencing with official notification to an accredited laboratory that its check or split sample results no longer satisfy the performance requirements specified in this rule, and ending with official notification that accreditation is either fully restored, suspended, or revoked.

QA (Quality Assurance) Recovery--The ratio of a laboratory's unadjusted analytical value of a check sample residue to the residue level fortified by the FSIS laboratory that prepared the sample, multiplied by 100. (See Table 2.)

QC (Quality Control) Recovery--The ratio of a laboratory's unadjusted analytical value of a quality control standard to the fortification level of the standard, multiplied by 100. (See Table 2.)

Responsibly Connected--Any individual who or entity which is a partner, officer, director, manager, or owner of 10 per centum or more of the voting stock of the applicant or recipient of accreditation or an employee in a managerial or executive capacity or any employee who conducts or supervises the chemical analysis of FSIS official samples.

Split Sample--An official sample divided into duplicate portions, one portion to be analyzed by an accredited laboratory (for official regulatory purposes) and the other portion by an FSIS laboratory (for comparison purposes).

(§ 381.153(a) continued)

Standardized Difference--

(1) Food Chemistry--A non-Federal laboratory's analytical result minus the matching FSIS laboratory's result from a split or check sample, divided by the appropriate standardizing value. (See Table 1.)

(2) Chemical Residues--A non-Federal laboratory's logarithmic transformed analytical result minus the comparison mean from a split or check sample, divided by the appropriate standardizing value. (See Table 2.)

Standardizing Value--A number used to transform the result of a computation to a unitless measure.

Systematic Laboratory Difference--A comparison of one laboratory's analytical results with another laboratory's results on homogeneous samples that shows, on the average, a consistent directional difference. A laboratory that is reporting, on the average, numerically greater results than a comparison laboratory has a positive systematic laboratory difference and, conversely, numerically smaller results on the average indicate a negative systematic difference.

Variability--Random fluctuations in a laboratory's processes that cause its analytical results to deviate from a true value.

TABLE 1

Standardizing Values for Food Chemistry

Analyte			
Moisture	Protein*	Fat*	Salt
0.80	0.069	0.12	0.18

\* To obtain the standardizing value for a sample, the appropriate entry in this column is multiplied by  $X^{0.65}$ , where X is the comparison mean of the sample.

TABLE 2

Minimum Proficiency Levels, Percent Expected Recoveries  
(QC and QA), and Standardizing Values for  
Chemical Residues

CLASS OF RESIDUES	MINIMUM PROFICIENCY LEVEL	PERCENT EXPECTED RECOVERY (QC and QA)	3/ Standardizing Value	
			For Maintenance Check Sample Computations	For Split Sample Computations
<u>1/</u> Chlorinated Hydrocarbons				
Aldrin	0.10 ppm	80-110	0.20	0.28
Benzene				
Hexachloride	0.10 ppm	80-110	0.20	0.28
Chlordane	0.30 ppm	80-110	0.20	0.28
Dieldrin	0.10 ppm	80-110	0.20	0.28
DDT	0.15 ppm	80-110	0.20	0.28
DDE	0.10 ppm	80-110	0.20	0.28
TDE	0.15 ppm	80-110	0.20	0.28
Endrin	0.10 ppm	80-110	0.20	0.28
Heptachlor	0.10 ppm	80-110	0.20	0.28
Heptachlor				
Epoxide	0.10 ppm	80-110	0.20	0.28
Lindane	0.10 ppm	80-110	0.20	0.28
Methoxychlor	0.50 ppm	80-110	0.20	0.28
Toxaphene	1.00 ppm	80-110	0.20	0.28
Polychlorinated				
Biphenyls	0.50 ppm	75-110	0.20	0.28
Hexachloro-				
benzene	0.10 ppm	80-110	0.20	0.28
Mirex	0.10 ppm	80-110	0.20	0.28
Nonachlor	0.15 ppm	80-110	0.20	0.28
<u>2/</u> Arsenic	0.20 ppm	90-105	0.25	0.35
<u>2/</u> Ipronidazole	2 ppm	60-90	0.20	0.28
<u>2/</u> Sulfa Drugs	0.08 ppm	70-120	0.25	0.35
<u>2/</u> Nitrosamine	5 ppm	70-110	0.25	0.35

1/ Laboratory statistics are computed over all results (excluding PCB results), and for specific chemical residues.

2/ Laboratory statistics are only computed for specific chemical residues.

3/ The standardizing value for all initial accreditation and probationary check sample computations is 0.15.



(b) Laboratories accredited for analysis of protein, moisture, fat, and salt content of poultry and poultry products.

(1) Applying for accreditation. <sup>2/</sup> Application for accreditation shall be made in writing by the owner or operator of the non-Federal analytical laboratory and sent to the Accredited Laboratory Coordinator, Chemistry Division, Science Program, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, DC 20250. A laboratory whose accreditation has been refused or revoked under the circumstances described in paragraphs (d)(1), (d)(2), (g)(1) or (g)(2) of this section may reapply for accreditation no sooner than 6 months after the effective date of that action, and must provide written documentation specifying what corrections were made. The applying laboratory will bear all costs associated with its application process.

(2) Criteria for obtaining accreditation. Non-Federal analytical laboratories may be accredited for the analyses of moisture, protein, fat, and salt content of poultry and poultry products. Accreditation will be given only if the applying laboratory successfully satisfies the requirements presented below, for all four analytes. This accreditation authorizes official FSIS acceptance of the analytical test results provided by these laboratories on official samples. To obtain FSIS accreditation for moisture, protein, fat, and salt analyses, a non-Federal analytical laboratory must:

(i) Be supervised by a person holding, as a minimum, a bachelor's degree in either chemistry, food science, food technology, or a related field and having 1 year's experience in food chemistry, or equivalent qualifications, as determined by the Administrator.

(ii) Demonstrate acceptable levels of systematic laboratory difference, variability, and individual large deviations in the analyses of moisture, protein, fat and salt content using AOAC methods. An applying laboratory will successfully demonstrate these capabilities if its moisture, protein, fat, and salt results from a 36 check sample accreditation study each satisfy the criteria presented below. <sup>3/</sup> If the laboratory's analysis of an analyte (or analytes) from the first set of 36 check samples does not meet these criteria for obtaining accreditation, a second set of 36 samples will be provided to the applying laboratory to be analyzed for only those analyte(s) that had unacceptable results initially. If the results of the second set of samples do not meet the criteria, an additional set of accreditation check samples (which must be analyzed for all four analytes) will not be provided for at least a 6-month period, commencing from the date on which the analytical results of the second set of samples were postmarked to FSIS.

<sup>2/</sup> Laboratories designated by FSIS as "certified" prior to the effective date of this regulation will automatically become accredited laboratories for their current type of analysis without complying with paragraphs (b)(1) and (b)(2) of this section. However, all other requirements of this section shall be applicable to such laboratories. If at a later date, however, the laboratory has its accreditation revoked, it must comply with paragraphs (b)(1) and (b)(2) of this section.

<sup>3/</sup> All statistical computations are rounded to the nearest tenth, except where otherwise noted.

(§381.153(b)(2)(ii) continued)

(A) Systematic Laboratory Difference: The absolute value of the average standardized difference must not exceed 0.73 minus the product of 0.17 and the standard deviation of the standardized differences.

(B) Variability: The estimated standard deviation of the standardized differences must not exceed 1.15.

(C) Individual Large Deviations: One hundred times the average of the large deviation measures of the individual samples must be less than 5.0.<sup>4/</sup>

(iii) Allow inspection of the laboratory by FSIS officials prior to the determination of granting accredited status.

(3) Criteria for maintaining accreditation. To maintain accreditation for moisture, protein, fat, and salt analyses, a non-Federal analytical laboratory must:

(i) Report analytical results of the moisture, protein, fat, and salt content of official samples, weekly, on designated forms to the Accredited Laboratory Coordinator, Chemistry Division, Science, FSIS.

(ii) Maintain laboratory quality control records for the most recent 3 years that samples have been analyzed under this Program.

(iii) Maintain complete records of the receipt, analysis, and disposition of official samples for the most recent 3 years that samples have been analyzed under this Program.

(iv) Maintain a standards book, which is a permanently bound book with sequentially numbered pages, containing all readings and calculations for standardization of solutions, determination of recoveries, and calibration of instruments. All entries are to be dated and signed by the analyst immediately upon completion of the entry and by his/her supervisor within 2 working days. The standards book is to be retained for a period of 3 years after the last entry is made.

(v) Analyze interlaboratory accreditation maintenance check samples and return the results to FSIS within 3 weeks of sample receipt. This must be done whenever requested by FSIS and at no cost to FSIS.

(vi) Inform the Accredited Laboratory Coordinator, Chemistry Division, Science, FSIS, by certified or registered mail, within 30 days when there is any change in the laboratory's ownership, officers, directors, supervisory personnel, or other responsibly connected individual or entity.

(vii) Permit any duly authorized representative of the Secretary to perform both announced and unannounced on-site laboratory reviews of facilities and records during normal business hours, and to copy all such records.

(viii) Use official AOAC methods<sup>5/</sup> on official and check samples.

(ix) Demonstrate that acceptable levels of systematic laboratory difference, variability, and individual large deviations are being maintained in the analyses of moisture, protein, fat, and salt content. An accredited laboratory will successfully demonstrate the maintenance of these capabilities

<sup>4/</sup> A result will have a large deviation measure equal to zero when the absolute value of the result's standardized difference, (d), is less than 2.5, and otherwise a measure equal to  $1 - (2.5/d)^4$ .

<sup>5/</sup> Copies of the "Official Methods of Analysis of the Association of Official Analytical Chemists" are on file with the Director, Office of the FEDERAL REGISTER, and may be purchased from the AOAC, 1111 N. 19th Street, Suite 210, Arlington, VA 22209.

(§ 381.153(b)(3)(ix) continued)

if its moisture, protein, fat, and salt results from split samples and interlaboratory accreditation maintenance check samples each satisfy the criteria presented below.<sup>6/</sup>

(A) Systematic Laboratory Difference:

(1) Positive systematic laboratory difference: The standardized difference between the accredited laboratory's result and that of the FSIS laboratory for each split or interlaboratory accreditation maintenance check sample is used to determine a CUSUM value, designated as CUSUM-P. This value is computed and evaluated as follows:

(i) Determine the CUSUM increment for the sample. The CUSUM increment is set equal to:

2.0, if the standardized difference is greater than 2.4,  
-2.0, if the standardized difference is less than -1.6,

or

the standardized difference minus 0.4, if the standardized difference lies between -1.6 and 2.4, inclusive.

(ii) Compute the new CUSUM-P value. The new CUSUM-P value is obtained by adding, algebraically, the CUSUM increment to the last previously computed CUSUM-P value. If this computation yields a value smaller than 0, the new CUSUM-P value is set equal to 0. [CUSUM-P values are initialized at zero; that is, the CUSUM-P value associated with the first sample is set equal to the CUSUM increment for that sample.]

(iii) Evaluate the new CUSUM-P value. The new CUSUM-P value must not exceed 5.2.

(2) Negative systematic laboratory difference:

The standardized difference between the accredited laboratory's result and that of the FSIS laboratory for each split or interlaboratory accreditation maintenance check sample is used to determine a CUSUM value, designated as CUSUM-N. This value is computed and evaluated as follows:

(i) Determine the CUSUM increment for the sample.

The CUSUM increment is set equal to:

2.0, if the standardized difference is greater than 1.6,  
-2.0, if the standardized difference is less than -2.4,

or

the standardized difference plus 0.4, if the standardized difference lies between -2.4 and 1.6, inclusive.

(ii) Compute the new CUSUM-N value.

The new CUSUM-N value is obtained by subtracting, algebraically, the CUSUM increment to the last previously computed CUSUM-N value. If this computation yields a value smaller than 0, the new CUSUM-N value is set equal to 0. [CUSUM-N values are initialized at zero; that is, the CUSUM-N value associated with the first sample is set equal to the CUSUM increment for that sample.]

(iii) Evaluate the new CUSUM-N value.

The new CUSUM-N value must not exceed 5.2.

(B) Variability: The absolute value of the standardized difference between the accredited laboratory's result and that of the FSIS laboratory for each split sample or interlaboratory accreditation maintenance check sample is used to determine a CUSUM value, designated as CUSUM-V. This value is computed and evaluated as follows:

<sup>6/</sup> All statistical computations are rounded to the nearest tenth, except where otherwise noted.



(§ 381.153(b)(3)(ix) continued)

(1) Determine the CUSUM increment for the sample. The CUSUM increment is set equal to the larger of -0.4 and the absolute value of the standardized difference minus 0.9. If this computation yields a value large than 1.6, the increment is set equal to 1.6.

(2) Compute the new CUSUM-V value.

The new CUSUM-V value is obtained by adding, algebraically, the CUSUM increment to the last previously computed CUSUM-V value. If this computation yields a value less than 0, the new CUSUM-V value is set equal to 0. [CUSUM-V values are initialized at zero; that is, the CUSUM-V value associated with the first sample is set equal to the CUSUM increment for that sample.]

(3) Evaluate the new CUSUM-V value.

The new CUSUM-V value must not exceed 4.3.

(C) Large Deviations: The large deviation measure of the accredited laboratory's result for each split sample or interlaboratory accreditation maintenance check sample is used to determine a CUSUM value, designated as

CUSUM-D.<sup>4/</sup> This value is computed and evaluated as follows:

(1) Determine the CUSUM increment for the sample.

The CUSUM increment is set equal to the value of the large deviation measure minus 0.025.

(2) Compute the new CUSUM-D value.

The new CUSUM-D value is obtained by adding, algebraically, the CUSUM increment to the last previously computed CUSUM-D value. If this computation yields a value less than 0, the new CUSUM-D value is set equal to 0. [CUSUM-D values are initialized at zero; that is, the CUSUM-D value associated with the first sample is set equal to the CUSUM increment for that sample.]

(3) Evaluate the new CUSUM-D value.

The new CUSUM-D value must not exceed 1.0.

(x) Meet the following requirements if placed on probation pursuant to paragraph (e) of this section:

(A) Send all official samples that have not been analyzed as of the date of written notification of probation to a specified FSIS laboratory by certified mail or private carrier or, as an alternative, to an accredited laboratory approved for food chemistry. Mailing expenses will be paid by FSIS.

(B) Analyze a set of check samples similar to those used for initial accreditation, and submit the analytical results to FSIS within 3 weeks of receipt of the samples.

(C) Satisfy criteria described in paragraph (b)(2)(ii) of this section on the above mentioned check samples.

(xi) Expeditiously report analytical results of official samples in accordance with the instructions of the Accredited Laboratory Coordinator. The Federal inspector at any establishment may assign the analysis of official samples to an FSIS laboratory if, in his/her view, there are delays in receiving test results on official samples from an accredited laboratory.

(c) Laboratories accredited for analysis of a class of chemical residues in poultry and poultry products.



(1) Applying for accreditation.<sup>7/</sup> Application for accreditation shall be made in writing by the owner or operator of the non-Federal analytical laboratory and sent to the Accredited Laboratory Coordinator, Chemistry Division, Science, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, D.C. 20250. A laboratory whose accreditation has been refused or withdrawn under the circumstances described in paragraphs (d)(1), (d)(2), (g)(1) or (g)(2) of this section may reapply for accreditation no sooner than 6 months after the effective date of that action, and must provide written documentation specifying what corrections were made. The applying laboratory will bear all costs associated with its application process.

(2) Criteria for obtaining accreditation. Non-Federal analytical laboratories may be accredited for the analysis of a class of chemical residues in poultry and poultry products. Accreditation will be given only if the applying laboratory successfully satisfies the requirements presented below. This accreditation authorizes official FSIS acceptance of the analytical test results provided by these laboratories on official samples. To obtain FSIS accreditation for the analysis of a class of chemical residues, a non-Federal analytical laboratory must:

(i) Be supervised by a person holding, as a minimum, a bachelor's degree in either chemistry, food science, food technology, or a related field and either the supervisor or the analyst assigned to analyze the sample has 3 years' experience determining analytes at or below part per million levels, or equivalent qualifications, as determined by the Administrator.

(ii) Demonstrate acceptable levels of systematic laboratory difference, variability, individual large deviations, recoveries, and proper identification in the analysis of the class of chemical residues for which application was made, using FSIS approved procedures. An applying laboratory will successfully demonstrate these capabilities if its analytical results for each specific chemical residue provided in a check sample accreditation study containing a minimum of 14 samples satisfy the criteria presented below.<sup>8/</sup> In addition, if the laboratory is requesting accreditation for the analysis of chlorinated hydrocarbons, all analytical results for the residue class must collectively satisfy the criteria. (Conformance to criteria (A), (B), (C), and (D) will only be determined when 6 or more analytical results with associated comparison means at or above the logarithm of the minimum proficiency level are available.) If the results of the first set of samples do not meet these criteria for obtaining accreditation, a second set of at least 14 samples will be provided to the applying laboratory. If the results of the second set of samples do not meet the criteria, an additional set of accreditation check samples will not be provided for a 6 month period, commencing from the date on which the analytical results of the second set of samples were postmarked to FSIS.

<sup>7/</sup> Laboratories designated by FSIS as "recognized" prior to the effective date of this regulation will automatically become accredited laboratories for their current type of analysis without complying with paragraphs (c)(1) and (c)(2) of this section. However, all other requirements of this section shall be applicable to such laboratories. If at a later date, however, the laboratory has its accreditation revoked, it must comply with paragraphs (c)(1) and (c)(2) of this section.

<sup>8/</sup> All statistical computations are rounded to the nearest tenth, except where otherwise noted.

(§ 381.153(c)(2) (ii) continued)

(A) Systematic Laboratory Difference: The absolute value of the average standardized difference must not exceed 1.67 (2.00 if there are less than 12 analytical results) minus the product of 0.29 and the standard deviation of the standardized differences.

(B) Variability: The standard deviation of the standardized differences must not exceed a computed limit. This limit is a function of the number of analytical results used in the computation of the standard deviation, and of the amount of variability associated with the results from the participating FSIS laboratories.

(C) Individual Large Deviations: One hundred times the average of the large deviation measures of the individual analytical results must be less than 5.0.<sup>9/</sup>

(D) QA Recovery: The average of the QA recoveries of the individual analytical results must lie within the range given in Table 2 under the column entitled "Percent Expected Recovery."

(E) QC Recovery: All QC recoveries must lie within the range given in Table 2 under "Percent Expected Recovery." Supporting documentation must be made available to FSIS upon request.

(F) Correct Identification: There must be correct identification of all chemical residues in all samples.

(iii) Allow inspection of the laboratory by FSIS officials prior to the determination of granting accredited status.

(3) Criteria for maintaining accreditation. To maintain accreditation for analysis of a class of chemical residues, a non-Federal analytical laboratory must:

(i) Prior to notifying any other party, telephone the Accredited Laboratory Coordinator, Chemistry Division, Science, FSIS, and report the analytical chemical residue results of the official samples. Then report the analytical chemical residue results from official samples, weekly, on designated forms to the Accredited Laboratory Coordinator, Chemistry Division, Science, FSIS.

(ii) Maintain laboratory quality control records for the most recent 3 years that samples have been analyzed under this Program.

(iii) Maintain complete records of the receipt, analysis, and disposition of official samples for the most recent 3 years that samples have been analyzed under the Program.

(iv) Maintain a standards book, which is a permanently bound book with sequentially numbered pages, containing all readings and calculations for standardization of solutions, determination of recoveries, and calibration of instruments. All entries are to be dated and signed by the analyst immediately upon completion of the entry and by his/her supervisor within 2 working days. The standards book is to be retained for a period of 3 years after the last entry is made.

(v) Analyze interlaboratory accreditation maintenance check samples and return the results to FSIS within 3 weeks of sample receipt. This must be done whenever requested by FSIS and at no cost to FSIS.

<sup>9/</sup> A result will have a large deviation measure equal to zero when the absolute value of the result's standardized difference, (d), is less than 2.5, and otherwise a measure equal to  $1 - (2.5/d)^4$ .

(vi) Inform the Accredited Laboratory Coordinator, Chemistry Division, Science Program, FSIS, by certified or registered mail, within 30 days when there is any change in the laboratory's ownership, officers, directors, supervisory personnel, or any other responsibly connected individual or entity.

(vii) Permit any duly authorized representative of the Secretary to perform both announced and unannounced on-site laboratory reviews of facilities and records during normal business hours, and to copy all such records.

(viii) Use analytical procedures designated and approved by FSIS.

(ix) Demonstrate that acceptable levels of systematic laboratory difference, variability, and individual large deviations are being maintained in the analysis of official samples, in the chemical residue class for which accreditation was granted. A laboratory will successfully demonstrate the maintenance of these capabilities if its analytical results for each specific chemical residue found in split samples satisfy the criteria presented below.<sup>10/ 11/</sup> In addition, if the laboratory is accredited for the analysis of chlorinated hydrocarbons, all analytical results for the residue class must collectively satisfy the criteria.

(A) Systematic Laboratory Difference:

(1) Positive systematic laboratory difference: The standardized difference between the accredited laboratory's result and that of the FSIS laboratory for each split sample is used to determine a CUSUM value, designated as CUSUM-P.<sup>12/</sup> This value is computed and evaluated as follows:

(i) Determine the CUSUM increment for the sample. The CUSUM increment is set equal to:

2.0, if the standardized difference is greater than 2.5,

-2.0, if the standardized difference is less than -1.5,

or

the standardized difference minus 0.5, if the standardized difference lies between -1.5 and 2.5, inclusive.

(ii) Compute the new CUSUM-P value. The new CUSUM-P value is obtained by adding, algebraically, the CUSUM increment to the last previously computed CUSUM-P value. If this computation yields a value smaller than 0, the new CUSUM-P value is set equal to 0. [CUSUM-P values are initialized at

<sup>10/</sup> All statistical computations are rounded to the nearest tenth, except where otherwise noted.

<sup>11/</sup> An analytical result will only be used in the statistical evaluation of the laboratory if the associated comparison mean is equal to or greater than the logarithm of the minimum proficiency level for the residue.

<sup>12/</sup> When determining compliance with this criterion for all chlorinated hydrocarbon results in a sample collectively, the following statistical procedure must be followed to account for the correlation of analytical results within a sample: the average of the standardized differences of the analytical results within the sample, divided by a constant, is used in place of a single standardized difference to determine the CUSUM-P (or CUSUM-N) value for the sample. The constant is a function of the number of analytical results used to compute the average standardized difference.



zero; that is, the CUSUM-P value associated with the first sample is set equal to the CUSUM increment for that sample.]

(iii) Evaluate the new CUSUM-P value. The new CUSUM-P value must not exceed 4.8.

(2) Negative systematic laboratory difference: The standardized difference between the accredited laboratory's result and that of the FSIS laboratory for each split sample is used to determine a CUSUM value, designated as CUSUM-N.<sup>13/</sup> This value is computed and evaluated as follows:

(i) Determine the CUSUM increment for the sample. The CUSUM increment is set equal to:

2.0, if the standardized difference is greater than 1.5,

-2.0, if the standardized difference is less than -2.5,

or

the standardized difference minus 0.5, if the standardized difference lies between -2.5 and 1.5, inclusive.

(ii) Compute the new CUSUM-N value. The new CUSUM-N value is obtained by subtracting, algebraically, the CUSUM increment to the last previously computed CUSUM-N value. If this computation yields a value smaller than 0, the new CUSUM-N value is set equal to 0. [CUSUM-N values are initialized at zero; that is, the CUSUM-N value associated with the first sample is set equal to the CUSUM increment for that sample.]

(iii) Evaluate the new CUSUM-N value. The new CUSUM-N value must not exceed 4.8.

(B) Variability: The absolute value of the standardized difference between the accredited laboratory's result and that of the FSIS laboratory for each split sample is used to determine a CUSUM value, designated as CUSUM-V.<sup>14/</sup> This value is computed and evaluated as follows:

(1) Determine the CUSUM increment for the sample. The CUSUM increment is set equal to the larger of -0.4 and the absolute value of the standardized difference minus 0.9. If this computation yields a value larger than 1.6, the increment is set equal to 1.6.

(2) Compute the new CUSUM-V value. The new CUSUM-V value is obtained by adding, algebraically, the CUSUM increment to the last previously computed CUSUM-V value. If this computation yields a value less than 0, the new CUSUM-V value is set equal to 0. [CUSUM-V values are initialized at zero; that is, the CUSUM-V value associated with the first sample is set equal to the CUSUM increment for that sample.]

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<sup>13/</sup> See footnote 12.

<sup>14/</sup> When determining compliance with this criterion of all chlorinated hydrocarbon results in a sample collectively, the following statistical procedure must be followed to account for the correlation of analytical results within a sample: the square root of the sum of the within sample variance and the average standardized difference of the sample, divided by a constant, is used in place of the absolute value of the standardized difference to determine the CUSUM-V value for the sample. The constant is a function of the number of analytical results used to compute the average standardized difference.



(3) Evaluate the new CUSUM-V value.

The new CUSUM-V value must not exceed 4.3.

(C) Large Deviations: The large deviation measure of the accredited laboratory's result for each split sample is used to determine a CUSUM value, designated as CUSUM-D.<sup>15/</sup> This value is computed and evaluated as follows:

(1) Determine the CUSUM increment for the sample.

The CUSUM increment is set equal to the large deviation measure minus 0.025.

(2) Compute the new CUSUM-D value.

The new CUSUM-D value is obtained by adding, algebraically, the CUSUM increment to the last previously computed CUSUM-D value. If this computation yields a value less than 0, the new CUSUM-D value is set equal to 0. [CUSUM-D values are initialized at zero; that is, the CUSUM-D value associated with the first sample is set equal to the CUSUM increment for that sample.]

(3) Evaluate the new CUSUM-D value.

The new CUSUM-D value must not exceed 1.0.

(x) Meet the following requirements if placed on probation pursuant to paragraph (e) of this section:

(A) Send all official samples that have not been analyzed as of the date of written notification of probation to a specified FSIS Science Laboratory by certified mail or private carrier or, as an alternative, to an accredited laboratory accredited for this specific chemical residue. Mailing expenses will be paid by FSIS.

(B) Analyze a set of check samples similar to those used for initial accreditation, and submit analytical results to FSIS within 3 weeks of receipt of the samples.

(C) Satisfy criteria described in paragraph (c)(2)(ii) of this section on the above mentioned check samples.

(xi) Expeditiously report analytical results of official samples in accordance with the instructions of the Accredited Laboratory Coordinator. The Federal inspector at any establishment may assign the analysis of official samples to an FSIS laboratory if, in his/her view, there are delays in receiving test results on official samples from an accredited laboratory.

(xii) Every QC recovery associated with reporting of official samples must be within the appropriate range given in Table 2 under "Percent Expected Recovery." Supporting documentation must be made available to FSIS upon request.

(xiii) Demonstrate that acceptable levels of systematic laboratory difference, variability, individual large deviations, recoveries, and proper identification are being maintained in the analysis of interlaboratory accreditation maintenance check samples, in the chemical residue class for

<sup>15/</sup> A result will have a large deviation measure equal to zero when the absolute value of the result's standardized difference, (d), is less than 2.5, and otherwise a measure equal to  $1-(2.5/d)^4$ .

which accreditation was granted. A laboratory will successfully demonstrate the maintenance of these capabilities if its analytical results for each specific chemical residue found in interlaboratory accreditation maintenance check samples satisfy the criteria presented below. In addition, if the laboratory is accredited for the analysis of chlorinated hydrocarbons, all analytical results for the residue class must collectively satisfy the criteria.

(A) Systematic Laboratory Difference

(1) Positive systematic laboratory difference: The standardized difference between the accredited laboratory's result and the comparison mean for each interlaboratory accreditation maintenance check sample is used to determine a CUSUM value, designated as CUSUM-P.<sup>16/</sup> This value is computed and evaluated as follows:

(i) Determine the CUSUM increment for the sample.

The CUSUM increment is set equal to:

2.0, if the standardized difference is greater than 2.5,

-2.0, if the standardized difference is less than -1.5,

or

the standardized difference minus 0.5, if the standardized difference lies between -1.5 and 2.5, inclusive.

(ii) Compute the new CUSUM-P value.

The new CUSUM-P value is obtained by adding, algebraically, the CUSUM increment to the last previously computed CUSUM-P value. If this computation yields a value smaller than 0, the new CUSUM-P value is set equal to 0. [CUSUM-P values are initialized at zero; that is, the CUSUM-P value associated with the first sample is set equal to the CUSUM increment for that sample.]

(iii) Evaluate the new CUSUM-P value.

The new CUSUM-P value must not exceed 4.8.

(2) Negative systematic laboratory difference: The standardized difference between the accredited laboratory's result and the comparison mean for each interlaboratory accreditation maintenance check sample is used to determine a CUSUM value, designated as CUSUM-N.<sup>17/</sup> This value is computed and evaluated as follows:

(i) Determine the CUSUM increment for the sample.

The CUSUM increment is set equal to:

2.0, if the standardized difference is greater than 1.5,

-2.0, if the standardized difference is less than -2.5,

or

the standardized difference plus 0.5, if the standardized difference lies between -2.5 and 1.5, inclusive.

(ii) Compute the new CUSUM-N value.

The new CUSUM-N value is obtained by subtracting, algebraically, the CUSUM increment to the last previously computed CUSUM-N value. If this computation yields a value smaller than 0, the new CUSUM-N value is set equal to 0. [CUSUM-N values are initialized at zero; that is, the CUSUM-N value associated with the first sample is set equal to the CUSUM increment for that sample.]

<sup>16/</sup> See footnote 12.

<sup>17/</sup> See footnote 12.

(iii) Evaluate the new CUSUM-N value.

The new CUSUM-N value must not exceed 4.8.

(B) Variability: The absolute value of the standardized difference between the accredited laboratory's result and the comparison mean for each interlaboratory accreditation maintenance check sample is used to determine a CUSUM value, designated a CUSUM-V.<sup>18/</sup> This value is computed and evaluated as follows:

(1) Determine the CUSUM increment for the sample.

The CUSUM increment is set equal to the larger of -0.4 and the absolute value of the standardized difference minus 0.9. If this computation yields a value larger than 1.6, the increment is set equal to 1.6.

(2) Compute the new CUSUM-V value.

The new CUSUM-V value is obtained by adding, algebraically, the CUSUM increment to the last previously computed CUSUM-V value. If this computation yields a value less than 0, the new CUSUM-V value is set equal to 0. [CUSUM-V values are initialized at zero; that is, the CUSUM-V value associated with the first sample is set equal to the CUSUM increment for that sample.]

(3) Evaluate the new CUSUM-V value.

The new CUSUM-V value must not exceed 4.3.

(C) Large Deviations: The large deviation measure of the accredited laboratory's result for each interlaboratory accreditation maintenance check sample is used to determine a CUSUM value, designated as CUSUM-D.<sup>19/</sup> This value is computed and evaluated as follows:

(1) Determine the CUSUM increment for the sample.

The CUSUM increment is set equal to the value of the large deviation measure minus 0.025.

(2) Compute the new CUSUM-D value.

The new CUSUM-D value is obtained by adding, algebraically, the CUSUM increment to the last previously computed CUSUM-D value. If this computation yields a value less than 0, the new CUSUM-D value is set equal to 0. [CUSUM-D values are initialized at zero; that is, the CUSUM-D value associated with the first sample is set equal to the CUSUM increment for that sample.]

(3) Evaluate the new CUSUM-D value.

The new CUSUM-D value must not exceed 1.0.

(D) Each QC Recovery is within the range given in Table 2 under "Percent Expected Recovery." Supporting documentation must be made available to FSIS upon request.

(E) Not more than 1 residue misidentification in any 2 consecutive check samples.

(F) Not more than 2 residue misidentifications in any 8 consecutive check samples.

(d) Refusal of accreditation. Upon a determination by the Administrator, a laboratory will be refused accreditation for the following reasons:

(1) A laboratory shall be refused accreditation for moisture, protein, fat, and salt analysis for failure to meet the requirements of paragraphs

(b)(1) or (b)(2) of this section.

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<sup>18/</sup> See footnote 14.

<sup>19/</sup> A result will have a large deviation measure equal to zero when the absolute value of the result's standardized difference, (d), is less than 2.5., and otherwise a measure equal to  $1-(2.5/d)^4$ .



(§ 381.153 (d) continued)

(2) A laboratory shall be refused accreditation for chemical residue analysis for failure to meet the requirements of paragraphs (c)(1) or (c)(2) of this section.

(3) A laboratory shall be refused subsequent accreditation for failure to return to an FSIS laboratory, by certified mail or private carrier, all official samples which have not been analyzed as of the notification of a loss of accreditation.

(4) A laboratory shall be refused accreditation if the applicant or any individual or entity responsibly connected with the applicant has been convicted of or is under indictment or if charges on an information have been brought against the applicant or responsibly connected individual or entity in any Federal or State court concerning the following violations of law:

(i) Any felony.

(ii) Any misdemeanor based upon acquiring, handling, or distributing of unwholesome, misbranded, or deceptively packaged food or upon fraud in connection with transactions in food.

(iii) Any misdemeanor based upon a false statement to any governmental agency.

(iv) Any misdemeanor based upon the offering, giving or receiving of a bribe or unlawful gratuity.

(e) Probation of accreditation. Upon a determination by the Administrator, a laboratory shall be placed on probation for the following reasons:

(1) If the laboratory fails to complete more than one interlaboratory accreditation maintenance check sample analysis within 12 consecutive months as required by paragraphs (b)(3)(v) and (c)(3)(v) of this section, unless written permission is granted by the Administrator to exceed the time limit.

(2) If the laboratory fails to meet any of the criteria set forth in paragraphs (b)(3)(v) and (b)(3)(ix) and (c)(3)(v) and (c)(3)(ix) of this section.

(f) Suspension of accreditation. The accreditation of a laboratory shall be suspended if the laboratory or any individual or entity responsibly connected with the laboratory is indicted or if charges on an information have been brought against the laboratory or responsibly connected individual or entity in any Federal or State court concerning any of the following violations of law:

(1) Any felony.

(2) Any misdemeanor based upon acquiring, handling, or distributing of unwholesome, misbranded, or deceptively packaged food or upon fraud in connection with transactions in food.

(3) Any misdemeanor based upon a false statement to any governmental agency.

(4) Any misdemeanor based upon the offering, giving or receiving of a bribe or unlawful gratuity.

(g) Revocation of accreditation. The accreditation of a laboratory shall be revoked for the following reasons:

(1) An accredited laboratory which is only accredited to perform analysis under paragraph (b) of this section shall have its accreditation revoked for failure to meet any of the requirements of paragraph (b)(3). If the recipient laboratory fails to meet any of the criteria set forth in paragraphs (b)(3)(v) and (b)(3)(ix), and if more than one year has passed since the end of any previous probationary period, the accredited laboratory will be placed on probation in lieu of having its accreditation revoked.



(§ 381.153 (g) continued)

(2) An accredited laboratory which is only accredited to perform analysis under paragraph (c) of this section shall have its accreditation revoked for failure to meet the requirements of paragraph (c)(3) of this section. If the recipient laboratory fails to meet any of the criteria set forth in paragraphs (c)(3)(v), (c)(3)(ix), and (c)(3)(xiii) of this section, and if more than one year has passed since the end of any previous probationary period, the laboratory will be placed on probation in lieu of having its accreditation revoked.

(3) An accredited laboratory shall have its accreditation revoked if the Administrator determines that the laboratory or any responsibly connected individual or any agent or employee has:

(i) Altered any official sample or analytical finding, or,

(ii) Substituted an analytical result from a non-accredited laboratory for its own.

(4) An accredited laboratory shall have its accreditation revoked if the laboratory or any individual or entity responsibly connected with the laboratory is convicted in a Federal or State court of any of the following violations of law:

(i) Any felony.

(ii) Any misdemeanor based upon acquiring, handling, or distributing of unwholesome, misbranded, or deceptively packaged food or upon fraud in connection with transactions in food.

(iii) Any misdemeanor based upon a false statement to any governmental agency.

(iv) Any misdemeanor based upon the offering, giving or receiving of a bribe or unlawful gratuity.

(h) Notification and hearings. Accreditation of any laboratory shall be refused, suspended, or revoked under the conditions previously described herein. The owner or operator of the laboratory shall be sent written notice of the refusal, suspension, or revocation of accreditation by the Administrator. In such cases, the laboratory owner or operator will be provided an opportunity to present, within 30 days of the date of the notification, a statement challenging the merits or validity of such action and to request an oral hearing with respect to the denial, suspension or revocation decision. An oral hearing shall be granted if there is any dispute of material fact joined in such responsive statement. The proceeding shall thereafter be conducted in accordance with the applicable rules in practice which shall be adopted for the proceeding. Any such refusal, suspension, or revocation shall be effective upon the receipt by the laboratory of the notification and shall continue in effect until final determination of the matter by the Administrator.

(Recordkeeping requirements under this section approved by the Office of Management and Budget under OMB #0583-0015.)

Subpart P-Definitions and Standards of Identity or Composition

§ 381.155 General.

(a) Authorization to establish specifications. (1) The Administrator is authorized to establish specifications or definitions and standards of identity or composition, covering the principal constituents of any poultry product with respect to which a specified name of the product or other labeling terminology may be used, whenever he determines such action is necessary to prevent sale of the product under false or misleading labeling. Further, the Administrator is authorized to prescribe definitions and standards of identity or composition for poultry products whenever he determines such action is otherwise necessary for the protection of the public. The requirements of this subpart are hereby found to be necessary for these purposes and standards are hereby established as set forth in this subpart.

(2) Where cooked poultry meat is specified in this subpart as an ingredient of poultry products, this means poultry meat derived from poultry processed, cooked, and cooled in a manner approved by the Administrator in specific cases without use of liquid or moisture in direct contact with the poultry meat following the cooking and cooling of the poultry.

(§ 381.155 continued)

(3) If, following cooking and cooling of poultry meat to be used in poultry products, liquid or moisture is used in direct contact with such poultry meat and the percentage of solids, excluding salt, in the poultry meat is found to be below 34 percent when such poultry meat is tested by acceptable methods, the percentage of poultry meat required by this section for any poultry product shall be increased in proportion to the deficiency, or the meat shall be so processed as to raise the solids content, excluding salt, to 34 percent. The official establishment shall furnish adequate facilities for such testing.

§ 381.156 Poultry meat content standards for certain poultry products.

Poultry products with labeling terminology as set forth in Table I shall comply with the specifications for percent light meat and percent dark meat set forth in said table.

Table I

Label terminology	Percent light meat	Percent dark meat
Natural proportions.....	50-65.....	50-35.
Light or white meat.....	100.....	0.
Dark meat.....	0.....	100.
Light and dark meat.....	51-65.....	49-35.
Dark and light meat.....	35-49.....	65-51.
Mostly white meat.....	66 or more.....	34 or less.
Mostly dark meat.....	34 or less.....	66 or more.

§ 381.157 Canned boned poultry and baby or geriatric food.

(a) Canned boned poultry shall, unless otherwise specified in this section, be prepared from cooked deboned poultry meat and may contain skin and fat not in excess of natural whole carcass proportions. Gelatin, stabilizers, or similar solidifying or emulsifying agents shall not be added to product labeled "Boned (Kind)-Solid Pack," but may be added in quantities not in excess of a total of 0.5 percent of the total ingredients in the preparation of other canned boned poultry products and in such cases the common name of the substance shall be included in the name of the product, e.g., "Boned Chicken with Broth-Gelatin Added."

(b) Canned boned poultry, except poultry within paragraph (c), shall meet the requirements set forth in Table II. The percentages in Table II shall be calculated on the basis of the total ingredients used in the preparation of the product.

(c) Canned boned poultry with natural juices (Boned (Kind) with natural juices) shall be prepared from either raw boned poultry or a mixture of raw boned poultry and cooked boned poultry and shall have no liquid added during the preparation of the product.

(d) Canned shredded poultry (Shredded Kind), consists of poultry meat reduced to a shredded appearance, from the kind of poultry indicated, with meat, skin, and fat not in excess of the natural whole carcass proportions. Canned shredded poultry from specific parts may include skin or fat in excess of the proportions normally found on a whole carcass, but not in excess of the proportions of skin and fat normal to the particular part or parts; and such product shall be labeled in accordance with § 381.117(d).

(e) Canned boned poultry shall be prepared as set forth in Table II, items 1, 2, 3, or 4, whichever is applicable.

Table II

Product name	Minimum percent cooked, deboned poultry meat of kind indicated, with skin, fat, and seasoning	Maximum percent liquid that may be added <sup>1</sup>
1. Boned (Kind)-solid pack.....	95	5
2. Boned (Kind).....	90	10
3. Boned (Kind) with broth <sup>2</sup> .....	80	20
4. Boned (Kind) (....) percent broth <sup>2 3</sup> .....	50	50

(f) Poultry products intended for infant or geriatric use and represented as having a "high meat" content shall contain not less than 18.75 percent cooked, deboned poultry meat of the kind indicated, with seasoning.

Table IIa

Product name	Minimum percent cooked, deboned poultry meat of kind indicated, with seasoning	Maximum percent liquid that may be added <sup>1</sup>
1. Strained or chopped (Kind) with broth <sup>2 4</sup> .....	43	57
2. High meat dinner <sup>4</sup> .....	18.75	

<sup>1</sup> Liquid may be in the form of, but is not limited to, broth or extractives.

<sup>2</sup> Alternatively, product may be prepared from raw boned poultry in combination with cooked boned poultry so long as the product complies with the specified standard.

<sup>3</sup> Total amount of liquid added shall be included in the name of the product; e.g., "Boned Chicken with 25 percent Broth."

<sup>4</sup> Label must indicate in some manner the product is for infant or geriatric servings.



§ 381.158 Poultry dinners (frozen) and pies.

Poultry dinners (frozen) and pies shall meet the requirements set forth in Table III of this section and the percentage or weight specified therein shall be calculated on the basis of total ingredients used in the preparation of the poultry product.

Table III

	Minimum cooked deboned poultry meat of kind indicated	Minimum raw deboned poultry meat of kind indicated
	Per- cent	Weight cent
(kind) Pies.....	14 or 1 1/8 oz. per 8- oz. pie. <sup>1</sup>	25 or 2 oz. per 8- oz. pie. <sup>1</sup>
(Kind) Dinners.....	18 or 2 oz. <sup>2 3</sup>	.....

§ 381.159 Poultry rolls.

\* (a) Binders or extenders may be added in accordance with  
\* § 381.147 (f)(4) of this part. When binding agents are added in  
\* excess of 3 percent for cooked rolls and 2 percent for raw rolls, the  
\* common name of the agent or the term "Binders Added" shall be included  
\* in the name of the product; e.g., "Turkey Roll-Gelatin Added."  
\*

(b) With respect to heat processed rolls, 2 percent or less liquid based on the weight of the finished product without liquid may remain with or be returned to product labeled as "(Kind) Roll."

<sup>1</sup> 14 percent or 1 1/8 oz., whichever is greater; or 25 percent or 2 oz., whichever is greater.

<sup>2</sup> Excluding weight of appetizers, desserts, etc.

<sup>3</sup> 18 percent or 2 oz., whichever is greater. A minimum of 45 percent, or 5 ounces per dinner, whichever is greater, of cooked poultry including bone and breasting may be used in lieu of minimum 18 percent or 2 ounces of cooked deboned poultry meat and the cooked poultry including bone and breasting shall not contain more than 30 percent breasting.

(c) Heat processed rolls which have more than 2 percent liquid remaining with or returned to the product shall be labeled as "(Kind) Roll with Natural Juices." If more than 2 percent of any liquid other than natural cookout juices is added, the product must be labeled to indicate that fact; e.g., "Turkey Roll with Broth." Liquid shall not be returned or added to product within this paragraph in excess of the amount normally cooked out during preparation.

§ 381.160 (Kind) burgers; (Kind) patties.

Such product consists of 100 percent poultry of the kind indicated, with skin and fat not in excess of natural proportions. Product containing fillers or binders shall be named "(Kind) Patties."

§ 381.161 "(Kind) A La Kiev."

Such product consists of poultry meat of the kind indicated, stuffed with butter which may be seasoned and the product may be wrapped in sufficient skin to cover the meat. It may be dipped in batter, fried, and frozen.

§ 381.162 "(Kind) steak or fillet."

Such product consists of a boneless slice or strip of poultry meat of the kind indicated.

§ 381.163 "(Kind) baked" or "(Kind) roasted."

Such product consists of ready-to-cook poultry of the kind indicated, that has been cooked in dry source heat, e.g., oven roasted or oven baked.

§ 381.164 "(Kind) barbecued."

Such product consists of ready-to-cook poultry of the kind indicated, that has been cooked in dry heat and basted with a seasoned sauce.

§ 381.165 "(Kind) barbecued prepared with moist heat."

Such product consists of ready-to-cook poultry of the kind indicated that has been cooked by the action of moist heat in a barbecue sauce.

§ 381.166 Breaded products.

"Breaded" is a term applicable to any poultry product which is coated with breading or a batter and breading in an amount not to exceed 30 percent of the weight of the finished breaded product.

Poultry dishes and specialty items listed in Table IV of this paragraph shall meet the requirements set forth in said table, irrespective of the type of packaging, and the percentages in Table IV shall be calculated on a ready-to-serve basis, except that soup bases in institutional packs which are prepared for sale to institutional users shall have a minimum of 15 percent cooked deboned poultry meat based on the weight of the soup base product.

Table IV

Product name <sup>1</sup>	Minimum percent cooked deboned poultry meat of kind indicated	Minimum percent cooked poultry of kind indicated, including bone	
(Kind) Ravioli.....	2	.....	
(Kind) Soup.....	2	.....	
Chop Suey with (Kind).....	2	.....	
(Kind) Chop Suey.....	4	.....	
(Kind) Chow Mein without noodles.....	4	.....	
(Kind) Tamales.....	6	.....	
Noodles or Dumplings with (Kind) <sup>2</sup> .....	6	.....	
(Kind) Stew.....	12	.....	
(Kind) Fricassee of Wings.....		40	
(Kind) Noodles or Dumplings <sup>2</sup> .....	15	30	
* (Kind) with Vegetables.....	15	.....	*
Gravy with sliced (Kind).....	15	.....	
(Kind) Tetrazzini.....	15	.....	
(Kind) chili with beans.....	17	.....	
Creamed (Kind).....	20	.....	
(Kind) Cacciatore.....	20	40	
(Kind) Fricassee.....	20	40	
(Kind) A-La-King.....	20	.....	
(Kind) croquettes.....	25	.....	
Slice (Kind) with Gravy and Dressing.....	25	.....	
* (Kind) Salad <sup>3</sup> .....	25	.....	*
(Kind) chili.....	28	.....	
(Kind) Hash.....	30	.....	
Sliced (Kind) with Gravy.....	35	.....	
Minced (Kind) Barbecue.....	40	.....	

<sup>1</sup> The product name may contain other appropriate descriptive terms such as "noodle"; e.g., "Chicken Noodle Soup."

<sup>2</sup> This standard also applies to products named (Kind) with rice or similar starches.

\* <sup>3</sup> The 25 percent standard listed includes poultry meat plus proportions of \*  
\* skin and fat natural to the poultry used. \*

§ 381.168 Maximum percent of skin in certain poultry products.

The poultry products listed in Table V shall have not more than the percent of skin specified in the table, when raw and when cooked.

Table V

Product name	Percent skin	
	Raw	Cooked
Boneless Turkey Breast or Boneless Turkey Breast Roll.....	14	
Boneless Turkey Thigh or Boneless Turkey Thigh Roll.....	8	
Boneless Turkey or Turkey Roll.....	15	
Boneless Chicken Breast or Boneless Chicken Breast Roll.....	18	20
Boneless Chicken or Chicken Roll.....	20	25

§ 381.169 Ready-to-cook poultry products to which solutions are added.

(a) Butter alone, or solutions of poultry broth, poultry stock, water, or edible fats, or mixtures thereof, in which are included functional substances such as spices, flavor enhancers, emulsifiers, phosphates, coloring materials, or other substances, approved by the Administrator in specific cases, may be introduced by injection into the thick muscles (breast and legs) of ready-to-cook poultry carcasses and may be introduced by injection or marinating into any separate bone-in part therefrom, for the purpose of providing a basting medium or similar function. The ingredients of the added materials and the manner of addition to the products must be found acceptable by the Administrator, in all cases. The introduction of the added materials shall increase the weight of the processed product by approximately 3 percent over the weight of the raw product after washing and chilling in compliance with § 381.66. The weight of the added materials introduced into the poultry products as provided in this paragraph shall be included as part of the weight of the poultry for purposes of the net weight labeling provisions in § 381.121(b).

(b) A raw poultry product, into which added materials are introduced as provided in paragraph (a) of this section must be labeled with a conspicuous, legible, and descriptive name, including terms that concisely describe the method of addition and function of the added material. All major terms in the product name must be printed with the same prominence, except that the words which describe the function of the added materials (such as "Injected for



Flavored Basting") may be more prominent, provided this does not detract from the conspicuousness of the other terms in the product name (such as "Young Turkey"). The label must also bear a statement, in bold type, immediately below and adjacent to the product name, listing the common or usual names of the added materials in descending order of predominance. The first part of this statement must consist of terms adequate to inform consumers about the amount and manner of introduction of the solution (such as "Injected with approximately 3 percent of a solution of ....."), and must be printed at least one-fourth the size of the most prominent letter in the product name, with a minimum size of one-fourth inch for a ready-to-cook turkey and proportionately smaller for other poultry products. The remainder of the solution ingredients shall be declared in type at least one-eighth inch in height. The entire statement must be printed in a color that contrasts with the background and be displayed on the principal display panel.

(c) Approval for use of a label for product under this section depends upon the ability of the processor to control the finished product, within a range of three-tenths of 1 percent accuracy, so that the average percent of basting material in each outgoing lot is not greater than 3.3 percent or less than 2.7 percent of basting material when tested by an approved plant control procedure would be in compliance. As used in this section, "a lot" may be any reasonable portion of production designated by the operator of the official establishment, with a maximum of an entire shift's production from one production line. The control procedures to be eligible for approval by the Administrator must:

- (1) Assure compliance with all labeling requirements.
- (2) Control the variability of the amount of added approved solution within the limits defined above.
- (3) Provide for the disposition in accordance with the regulations of all products not in compliance with this section.
- (4) Incorporate a system of raw weight identification of a sufficient number of poultry and/or poultry parts to allow effective monitoring of the system by Federal inspectors and official establishment employees.

§ 381.170 Standards for kinds and classes, and for cuts of raw poultry.

(a) The following standards specify the various classes of the specified kinds of poultry, and the requirements for each class:

- (1) Chickens--(i) Rock Cornish game hen or Cornish game hen. A Rock Cornish game hen or Cornish game hen is a young immature chicken (usually 5 to 6 weeks of age) weighing not more than 2 pounds ready-to-cook weight, which was prepared from a Cornish chicken or the progeny of a Cornish chicken crossed with another breed of chicken.
- (ii) Rock Cornish fryer, roaster, or hen. A Rock Cornish fryer, roaster, or hen is the progeny of a cross between a purebred Cornish and a purebred Rock chicken, without regard to the weight of the carcass involved; however, the term "fryer," "roaster," or "hen" shall apply only if the carcasses are from birds with ages and characteristics that qualify them for such designation under subdivision (iii) or (iv) of this subparagraph.

(iii) Broiler or fryer. A broiler or fryer is a young chicken (usually under 13 weeks of age), of either sex, that is tender-meated with soft, pliable, smooth-textured skin and flexible breastbone cartilage.

\* (iv) Roaster or roasting chicken. A bird of this class is a young \* chicken (usually 3 to 5 months of age), of either sex, that is tender-meated with soft, pliable, smooth-textured skin and breastbone cartilage that may be somewhat less flexible than that of a broiler or fryer.

(v) Capon. A capon is a surgically unsexed male chicken (usually under 8 months of age) that is tender-meated with soft, pliable, smooth-textured skin.

\* (vi) Hen, fowl, or baking, or stewing chicken. A bird of this class is \* a mature female chicken (usually more than 10 months of age) with meat less \* tender than that of a roaster, or roasting chicken and nonflexible breastbone tip.

(vii) Cock or rooster. A cock or rooster is a mature male chicken with coarse skin, toughened and darkened meat, and hardened breastbone tip.

(2) Turkeys--(i) Fryer-roaster turkey. A fryer-roaster turkey is a young immature turkey (usually under 16 weeks of age), of either sex, that is tender-meated with soft, pliable, smooth-textured skin, and flexible breastbone cartilage.

(ii) Young turkey. A young turkey is a turkey (usually under 8 months of age) that is tender-meated with soft, pliable, smooth-textured skin, and breastbone cartilage that is somewhat less flexible than in a fryer-roaster turkey. Sex designation is optional.

(iii) Yearling turkey. A yearling turkey is a fully matured turkey (usually under 15 months of age) that is reasonably tender-meated and with reasonably smooth-textured skin. Sex designation is optional.

(iv) Mature turkey or old turkey (hen or tom). A mature or old turkey is an old turkey of either sex (usually in excess of 15 months of age) with coarse skin and toughened flesh.

(3) Ducks--(i) Broiler duckling or fryer duckling. A broiler duckling or fryer duckling is a young duck (usually under 8 weeks of age), of either sex, that is tender-meated and has a soft bill and soft windpipe.

(ii) Roaster duckling. A roaster duckling is a young duck (usually under 16 weeks of age), of either sex, that is tender-meated and has a bill that is not completely hardened and a windpipe that is easily dented.

(iii) Mature duck or old duck. A mature duck or an old duck is a duck (usually over 6 months of age), of either sex, with toughened flesh, hardened bill, and hardened windpipe.

(4) Geese--(i) Young goose. A young goose may be of either sex, is tender-meated, and has a windpipe that is easily dented.

(ii) Mature goose or old goose. A mature goose or old goose may be of either sex and has toughened flesh and hardened windpipe.

(5) Guineas--(i) Young guinea. A young guinea may be of either sex, is tender-meated, and has a flexible breastbone cartilage.

(ii) Mature guinea or old guinea. A mature guinea or an old guinea may be of either sex, has toughened flesh, and a hardened breastbone.

(b) The following standards specify the requirements for the specified cuts of poultry:

(1) "Breasts" shall be separated from the back at the shoulder joint and by a cut running backward and downward from that point along the junction of the vertebral and sternal ribs. The ribs may be removed from the breasts, and the breasts may be cut along the breastbone to make two approximately equal halves; or the wishbone portion, as described in subparagraph (3) of this paragraph, may be removed before cutting the remainder along the breastbone to make three parts. Pieces cut in this manner may be substituted for lighter or heavier pieces for exact weight-making purposes and the package may contain two or more of such parts without affecting the appropriateness of the labeling as e.g., "chicken breasts." Neck skin shall not be included with the breasts, except that "turkey breasts" may include neck skin up to the whisker.

(2) "Breasts with ribs" shall be separated from the back at the junction of the vertebral ribs and back. Breasts with ribs may be cut along the breastbone to make two approximately equal halves; or the wishbone portion, as described in subparagraph (3) of this paragraph, may be removed before cutting the remainder along the breastbone to make three parts. Pieces cut in this manner may be substituted for lighter or heavier pieces for exact weight-making purposes and the package may contain two or more of such parts without affecting the appropriateness of the labeling as "breasts with ribs." Neck skin shall not be included, except that "turkey breasts with ribs" may include neck skin up to the whisker.

(3) "Wishbones" (Pulley Bones), with covering muscle and skin tissue, shall be severed from the breast approximately halfway between the end of the wishbone (hypocleidium) and front point of the breastbone (cranial process of the sternal crest) to a point where the wishbone joins the shoulder. Neck skin shall not be included with the wishbone.

(4) "Drumsticks" shall be separated from the thigh by a cut through the knee joint (femorotibial and patellar joint) and from the hock joint (tarsal joint).

(5) "Thighs" shall be disjointed at the hip joint and may include the pelvic meat, but shall not include the pelvic bones. Back skin shall not be included.

(6) "(Kind) legs" shall be the poultry product which includes the thigh and the drumstick, i.e., the whole leg, and may include the pelvic meat, but shall not include the pelvic bones. Back skin shall not be included.

(7) "Wings" shall include the entire wing with all muscle and skin tissue intact, except that the wingtip may be removed.

(8) "Backs" shall include the pelvic bones and all the vertebrae posterior to the shoulder joint. The meat shall not be peeled from the pelvic bones. The vertebral ribs and/or scapula may be removed or included without affecting the appropriateness of the name. Skin shall be substantially intact.

(9) "Stripped backs" shall include the vertebrae from the shoulder joint to the tail, and include the pelvic bones. The meat may be stripped off of the pelvic bones.

(10) "Necks", with or without neck skin, shall be separated from the carcass at the shoulder joint.

(11) "Halves" are prepared by making a full-length back and breast split of an eviscerated poultry carcass so as to produce approximately equal right and left sides.



(12) "Quarters" consist of the entire eviscerated poultry carcass, which has been cut into four equal parts, but excluding the neck.

(13) "Breast quarter" consists of half a breast with the wing and a portion of the back attached.

(14) "Breast quarter without wing" consists of a front quarter of a poultry carcass, from which the wing has been removed.

(15) "Leg quarter" consists of a poultry thigh and drumstick, with a portion of the back attached.

(16) "Thigh with back portion" consists of a poultry thigh with back portion attached.

(17) "Legs with pelvic bone" consists of a poultry leg with adhering meat and skin and pelvic bone.

(18) "Wing drummette" consists of the humerus of a poultry wing with adhering skin and meat attached.

(19) "Wing portion" consists of a poultry wing except that the drummette has been removed.

(20) "Cutup Poultry" is any cutup or disjointed portion of poultry or any edible part thereof, as described in this section.

(21) "Giblets" consist of approximately equal numbers of hearts, gizzards, and livers, as determined on a count basis.

§ 381.171 Definition and standard for "Turkey Ham."

(a) "Turkey Ham" shall be fabricated from boneless, turkey thigh meat with skin and the surface fat attached to the skin removed. The thighs shall be that cut of poultry described in § 381.170(b)(5) of this Part.

(b) The product may or may not be smoked, and shall be cured using one or more of the approved curing agents as provided in § 381.147(f) of this Part. The product may also contain cure accelerators, phosphates, and flavoring agents as provided in § 381.147(f) of this Part; common salt, sugars, spices, spice extractives, dehydrated garlic, and dehydrated onions; and water for purpose of dissolving and dispersing the substances specified above.

(c) The cooked finished product weight shall be no more than the original weight of the turkey thigh meat used prior to curing.

(d) The product name on the label shall show the word "Turkey" in the same size, style, color, and with the same background as the word "Ham" and shall precede and be adjacent to it.

(e) The product name shall be qualified with the statement "Cured Turkey Thigh Meat." The qualifying statement shall be contiguous to the product name, without intervening type or designs, shall be not less than one-half the size of the product name but not less than one-eighth inch in height, and shall be in the same style and color and with the same background as the product name.

(f) If the product is fabricated from pieces of turkey thigh meat that result from the cutting through the muscle (as opposed the whole thighs intact or whole thighs with some incidental separation of muscle tissue during removal of the bone), the product name shall be further qualified by a descriptive statement. The product name of product fabricated from such pieces of turkey thigh meat equivalent in size to a one-half inch cube or greater shall be further qualified to specify that the product is "Chunked and Formed." The product name of product fabricated from such pieces of turkey thigh meat smaller than the equivalent of a one-half inch cube shall be further qualified to specify that the product is "Ground and Formed" or "Chopped and Formed" as



(§ 381.171(f) continued)

appropriate. The qualifying statement shall immediately follow and be contiguous to the statement required in paragraph (e) of this section, and shall be not less than one-half the size of the product name but not less than one-eighth inch in height, and shall be in the same style and color and with the same background as the product name.

#### Subpart Q-Records, Registration, and Reports

##### § 381.175 Records required to be kept.

(a) Every person within any of the classes specified in subparagraph (1), (2), or (3) of this paragraph is required by the Act to keep such records as are properly necessary for the effective enforcement of the Act:

(1) Any person that engages in the business of slaughtering any poultry or processing, freezing, packaging, or labeling any carcasses, or parts or products of carcasses, of any poultry, for commerce, for use as human food or animal food;

(2) Any person that engages in the business of buying or selling (as a poultry products broker, wholesaler, or otherwise) or transporting, in commerce, or storing in or for commerce, or importing, any carcasses, or parts or products of carcasses, of any poultry;

(3) Any person that engages in business, in or for commerce, as a renderer, or engages in the business of buying, selling, or transporting in commerce, or importing, any dead, dying, disabled, or diseased poultry or parts of the carcasses of any poultry that died otherwise than by slaughter.

(b) The required records are:

(1) Records, such as bills of sale, invoices, bills of lading, and receiving and shipping papers, giving the following information with respect to each transaction in which any poultry or poultry carcass, or part or product of a poultry carcass, is purchased, sold, shipped, received, transported, or otherwise handled by said person in connection with any business subject to the Act.

(i) The name or description of the poultry or other articles;

(ii) The net weight of the poultry or other articles;

(iii) The number of outside containers;

(iv) The name and address of the buyer of the poultry or other articles sold by such person, and the name and address of the seller of the poultry or other articles purchased by such person;

(v) The name and address of the consignee or receiver (if other than the buyer);

(vi) The method of shipment;

(vii) The date of shipment; and

(viii) The name and address of the carrier.

(2) Guaranties provided by suppliers of packaging materials under § 381.144.

\* (3) Records of canning as required by Supart X of this Part 381, of  
\* Subchapter C, 9 CFR, Chapter III.

(Approved by the Office of Management and Budget under OMB #0583-0015)

##### § 381.176 Place of maintenance of records.

Every person engaged in any business described in § 381.175(a) shall maintain the records required by § 381.175 at the place of business where such

(§ 381.176 continued)

business is conducted, except that, if such person conducts such business at multiple locations, he may maintain such records at his headquarters' office. When not in actual use, all such records shall be kept in a safe place at the prescribed location in accordance with good commercial practices.

§ 381.177 Record retention period.

(a) Every record required to be maintained under this subpart shall be retained for a period not to exceed 2 years after December 31 of the year in which the transaction to which the record relates has occurred, and for such further period as the Administrator may require for purposes of any investigation or litigation under the Act, by written notice to the person required to keep such record under this subpart.

\* (b) Records of canning as required by Subpart X of this Part 381,  
\* Subchapter C, 9 CFR Chapter III, shall be retained as required in § 381.307;  
\* except that records required by § 381.302(b) and (c) shall be retained as  
\* required by those sections.

§ 381.178 Access to and inspection of records, facilities and inventory;  
copying and sampling.

Every person within any of the classes specified in § 381.175(a) shall, upon the presentation of official credentials by any authorized representative of the Secretary, during ordinary business hours, permit such representative to enter his or its place of business and examine the records required to be kept by § 381.175(b) and the facilities and inventory pertaining to the business of such person subject to the Act, and to copy all such records, and to take reasonable samples of the inventory upon payment of the fair market value therefor. Any necessary facilities (other than reproduction equipment) for such examination and copying of records and for such examination and sampling of inventory shall be afforded to such authorized representative of the Secretary.

§ 381.179 Registration.

(a) Except as provided in paragraph (c) of this section, every person that engages in business, in or for commerce, as a poultry products broker, renderer, or animal food manufacturer, or engages in business in commerce as a

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wholesaler of any carcasses, or parts or products of the carcasses, of any poultry, whether intended for human food or other purposes, or engages in the business as a public warehouseman storing any such articles in or for commerce, or engages in the business of buying, selling, or transporting in commerce, or importing, any dead, dying, disabled, or diseased poultry, or parts of the carcasses of any poultry that died otherwise than by slaughter, shall register with the Administrator, giving such information as is required, including his name, and the address of each place of business at which, and all trade names under which he conducts such business. Such persons shall register under

\* this section by filing with the Administrator, Food Safety and Quality Service, \*  
U.S. Department of Agriculture, Washington, D.C. 20250, a form containing such information within 90 days after the effective date hereof or after such later date as he begins to engage in such business if not engaged therein upon said effective date. All information submitted shall be current and correct. The registration form shall be obtained from the Compliance Staff, Meat and Poultry

\* Inspection Program, Food Safety and Quality Service, U.S. Department of \*  
Agriculture, Washington, D.C. 20250.

(b) Whenever any change is made in the name of, or address of any place of business at which, or any trade name under which a registrant conducts his business, he shall report such change in writing to the Administrator within 15 days after making the change.

(c) The registration requirements prescribed in this section shall not apply to persons conducting any of the businesses specified in this section only at an official establishment.

§ 381.180 Information and reports required from official establishment operators.

(a) The operator of each official establishment shall furnish to inspectors accurate information as to all matters needed by them for making their daily reports of the amount and disposition of poultry products processed or handled in the establishment to which they are assigned and such other reports concerning sanitation and other aspects of the operations of the establishment and the conduct of inspection thereat as may be required by the Administrator in specific cases.

(b) The operator of each official establishment shall also make such other reports as the Administrator may from time to time require under the Act.

§ 381.181 Reports by consignees of allegedly adulterated or misbranded products; sale or transportation as violations.

Whenever the consignee of any poultry product which bears an official inspection legend refuses to accept delivery of such product on the grounds that it is adulterated or misbranded, the consignee shall notify the

\* appropriate program supervisor, Meat and Poultry Inspection Program, Food \*  
\* Safety and Quality Service, U.S. Department of Agriculture, of the kind, \*  
quantity, source and present location of the product and the respects in which it is alleged to be adulterated or misbranded, and it will be a violation of the Act for any person to sell or transport, or offer for sale or transportation



or receive for transportation, in commerce, any such product which is capable of use as human food and is in fact adulterated or misbranded at the time of such sale, transportation, offer, or receipt: Provided, That any such allegedly adulterated or misbranded product may be transported to any official establishment for reinspection.

§ 381.182 Reports of inspection work.

Reports of the inspection work carried on within official establishments shall be forwarded to the Administrator by the inspector in charge in such a manner as may be specified by the Administrator.

Subpart R-Cooperation With States and Territories; Certification of State and Territorial Programs as at Least Equal to Federal Program

§ 381.185 Assistance to State and Territorial programs.

(a) The Administrator is authorized, under paragraph (a) of section 5 of the Act, when he determines it would effectuate the purposes of the Act, to cooperate with any State (including Puerto Rico) or any organized territory in developing and administering the poultry product inspection program of such jurisdiction, with a view to assuring that it imposes and enforces requirements at least equal to those under sections 2 through 4, 6 through 10, and 12 through 22 of the Act, with respect to establishments at which poultry are slaughtered or poultry products are processed for use as human food, solely for distribution within such jurisdiction, and with respect to the poultry products of such establishments. Such cooperation is authorized if the jurisdiction has enacted a mandatory law imposing ante-mortem and post-mortem inspection, reinspection, and sanitation requirements (at least equal to those under the Federal Act), with respect to all or certain classes of persons engaged in slaughtering poultry or otherwise processing poultry products for use as human food solely for distribution within such jurisdiction.

(b) The Administrator is also authorized under paragraph (a) of section 5 of the Act, to cooperate with any State (including Puerto Rico) or any organized territory in developing and administering programs under the laws of such jurisdiction containing authorities at least equal to those provided in section 11 of the Act (relating to records; registration of specified classes of operators; dead, dying, disabled, or diseased poultry; and products not intended for human food) when he determines that such cooperation would effectuate the purposes of the Act.

(c) Such cooperation may include advisory assistance, technical and laboratory assistance and training, and financial aid. The Federal contribution to any State (or territory) for any year shall not exceed 50 percent of the estimated total cost of the cooperative State (or territorial) program. A cooperative program under this section is called a State-Federal program.

§ 381.186 Cooperation of States and other jurisdictions in Federal programs

Under the "Talmadge-Aiken Act" of September 28, 1962 (7 U.S.C. 450), the Administrator is authorized under stated conditions to utilize employees and facilities of any State in carrying out Federal functions under the Poultry Products Inspection Act. A cooperative program for this purpose is called a Federal-State program. Under paragraph (a) of section 5 of the Poultry Products Inspection Act, the Administrator is also authorized to conduct examinations, investigations, and inspections under the Act through any officer or employee of any State or territory or the District of Columbia commissioned by him for such purpose.

§ 381.187 [Reserved]

Subpart S-Transportation; Exportation; or Sale of Poultry or Poultry Products

§ 381.189 Provisions inapplicable to specimens for laboratory examination, etc., or to naturally inedible articles.

The provisions of this Subpart do not apply:

(a) To dead, dying, disabled or diseased poultry and specimens of undenatured, uninspected or adulterated carcasses, parts, or products of poultry sent to or by the Department of Agriculture or divisions thereof in Washington, D.C., or elsewhere, for laboratory examination, exhibition purposes, or other official use;

(b) To dead, dying, disabled or diseased poultry and specimens of undenatured, uninspected or adulterated carcasses, parts, or products of poultry thereof for educational, research, or other nonfood purposes shipped under permit issued by the inspector in charge upon his determination that collection and movement thereof will not interfere with inspection or sanitary conditions at the establishment, and the specimens are for nonfood purposes. The person desiring such specimens shall make a written application to the inspector in charge for such permit on Form MP-112 and shall obtain permission from the operator of the official establishment to obtain the specimens. Permits shall be issued for a period not longer than one year. The permit may be revoked by the inspector in charge if he determines after notice and opportunity to present views is afforded to the permittee that any such specimens were not used as stated in the application, or if the collection or handling of the specimens interferes with inspection or the maintenance of sanitary conditions in the establishment. The specimens referred to in this paragraph shall be collected and handled only at such time and place and in such manner as not to interfere with the inspection or to cause any objectionable condition and shall be identified as inedible when they leave the establishment.

(c) To parts of poultry carcasses that are naturally inedible by humans, such as entrails and feathers in their natural state.

§ 381.190 Transactions in slaughtered poultry and other poultry products restricted; vehicle sanitation requirements.

\*

\*

(a) No person shall sell, transport, offer for sale or transportation, or receive for transportation, in commerce or from any official establishment, any slaughtered poultry from which the blood, feathers, feet, head, or viscera have not been removed in accordance with the regulations.

(b) No person shall sell, transport, offer for sale or transportation, or receive for transportation, in commerce, any slaughtered poultry or other poultry product which is capable of use as human food and is adulterated or fails to bear an official inspection legend or is otherwise misbranded at the time of such sale, transportation, offer or receipt, except as otherwise provided in Subpart C or T. However, poultry heads and feet which are collected and handled at an official establishment in an acceptable manner may be shipped from the official establishment and in commerce directly for export for further processing as human food, if they have been examined and found to be suitable for such purpose, by an inspector and are labeled as prescribed in this paragraph. The containers of all such products shall bear a label showing: (1) The name of the products; (2) the name and address of the packer or distributor, and, when the name of the distributor is shown, it shall be qualified by such terms as "packed for," "distributed by," or "distributors"; and (3) the official establishment number of the establishment where packed. Such products shall not bear the official inspection legend.

\* (c) No person, engaged in the business of buying, selling, freezing, \*  
\* storing, or transporting, in or for commerce, poultry products capable of use \*  
\* as human food, or importing such articles, shall transport, offer for transpor- \*  
\* tation, or receive for transportation in commerce or in any State designated \*  
\* under § 381.221, any poultry product which is capable of use as human food and \*  
\* is not wrapped, packaged, or otherwise enclosed to prevent adulteration by air- \*  
\* borne contaminants, unless the railroad car, truck, or other means of conveyance \*  
\* in which the product is contained or transported is completely enclosed with \*  
\* tight fitting doors or other covers for all openings. In all cases, the means \*  
\* of conveyance shall be reasonably free of foreign matter (such as dust, dirt, \*  
\* rust, or other articles or residues), and free of chemical residues, so that \*  
\* product placed therein will not become adulterated. Any cleaning compound, \*  
\* lye, soda solution, or other chemical used in cleaning the means of conveyance \*  
\* must be thoroughly removed from the means of conveyance prior to its use. Such \*  
\* means of conveyance onto which product is loaded, being loaded, or intended to \*  
\* be loaded, shall be subject to inspection by an inspector at any official estab- \*  
\* lishment. The decision whether or not to inspect a means of conveyance in a \*  
\* specific case, and the type and extent of such inspection shall be at the \*  
\* Inspection Service's discretion and shall be adequate to determine if product \*  
\* in such conveyance is, or when moved could become, adulterated. Circumstances \*  
\* of transport that can be reasonably anticipated shall be considered in making \*  
\* said determination. These include, but are not limited to, weather conditions, \*  
\* duration and distance of trip, nature of product covering, and effect of restow- \*  
\* age at stops en route. Any means of conveyance found upon such inspection to \*  
\* be in such condition that poultry product placed therein could become adulter- \*  
\* ated shall not be used until such condition which could cause adulteration is \*  
\* corrected. Poultry product placed in any means of conveyance that is found by \*  
\* the inspector to be in such condition that the poultry product may have become \*  
\* adulterated shall be removed from the means of conveyance and handled in \*  
\* accordance with § 381.145(b). \*



§ 381.191 Distribution of inspected products to small lot buyers.

For the purpose of facilitating the distribution in commerce of inspected poultry products to small lot buyers (such as small restaurants), distributors or jobbers may remove inspected and passed non-consumer-packaged poultry carcasses or consumer-packaged poultry products from shipping containers or immediate containers, other than consumer packages, and place them into other containers which do not bear an official inspection mark: Provided, That the individual non-consumer-packaged carcasses bear the official inspection legend and the official establishment number of the establishment that processed the articles; and the consumer-packaged articles are fully labeled in accordance with Subpart N: And provided further, That the other container is marked with the name and address of the distributor or jobber and bears the statement "The poultry product contained herein was inspected by the U.S.D.A." in the case of poultry products processed in the United States, or the statement "The poultry products contained herein have been approved for importation under P.P.I.A." in the case of imported poultry products.

§ 381.192 Penalties inapplicable to carriers.

No carrier shall be subject to the penalties of the Act, other than the penalties for violation of section 11, by reason of his receipt, carriage, holding, or delivery, in the usual course of business, as a carrier, of poultry or poultry products, owned by another person, unless the carrier has knowledge, or is in possession of facts which would cause a reasonable person to believe that such poultry or poultry products were not inspected or marked in accordance with the provisions of the Act or where otherwise not eligible for transportation under the Act, or unless the carrier refuses to furnish on request of a representative of the Secretary, the name and address of the person from whom he received such poultry or poultry products, and copies of all documents, if any there be, pertaining to the delivery of the poultry or poultry products to such carrier.





381.193 Poultry carcasses, etc., not intended for human food.

(a) Except as provided in paragraph (b) of this section, poultry carcasses, and parts and products thereof, that are not intended for use as human food may, after they have been denatured as prescribed in 381.95, be bought, sold, transported, offered for sale or transportation, or received for transportation, in commerce, or imported, even though they do not comply with all the provisions of the regulations, provided they are marked "Not fit for human food." These requirements do not apply to parts of poultry carcasses that are naturally inedible by humans, such as entrails.

(b)(1) Except as provided in paragraph (b)(2), (3), and (4) of this section, no animal food processed, in whole or in part, from materials derived from the carcasses of poultry in an official establishment or elsewhere, shall be bought, sold, transported, offered for sale or transportation, or received for transportation in commerce, or imported, unless:

- (i) It is properly identified as animal food;
- (ii) It is not represented as being a human food; and
- (iii) It has been denatured as prescribed in 381.95 so as to be readily distinguishable from an article of human food.

(2) Notwithstanding the provisions of paragraph (b)(1) of this section, an animal food that consists of less than 5 percent of parts or products of the carcasses of poultry and that is not represented by labeling or appearance or otherwise as being a human food or as a product of the poultry industry need not be denatured in accordance with 381.95.

(3) Notwithstanding the provisions of paragraph (b)(1) of this section, animal food packed in hermetically sealed, retort processed, conventional retail-size containers, and retail-size packages of semi-moist animal food need not be denatured in accordance with 381.95 if the name of the article clearly conveys the article's intended use for animal food and appears on the label in a conspicuous manner.

(i) Except as provided in subdivision (ii) of this paragraph (b)(3), the name of the article must be stated on the label as "Animal Food," "Pet Food," or "(name of species) Food" (e.g., "Dog Food" or "Cat Food"). To be considered conspicuous, the name of the article, wherever it appears on the label, must be stated in letters at least twice as high, wide, and thick as the letters indicating the presence in the article of any ingredients derived from carcasses of poultry.

(ii) Notwithstanding the provisions of subdivision (i) of this paragraph (b)(3), the article's name may be stated on the label to show that it is or contains poultry carcass-source material and that the article is for animals; e.g., "Chicken for Pets" or "Turkey Dinner for Cats": Provided, That the entire name of the article is stated, wherever it appears on the label, as an individual, contiguous unit, whether stated on a single line or more than one line, and the letters denoting the article's intended use for animal food are at least as high, wide, and thick as the letters indicating the presence of material derived from any poultry carcass. However, when the label bears on its principal display panel a vignette which pictures, in clearly recognizable form and size, one or more animals of the species for which the article's name indicates the article is intended, the letters used to state the article's intended use shall be at least one-half as high, wide, and thick as the letters used in the article's name or other letters indicating the presence of

material derived from any poultry carcass, but shall not be less than 1/8 inches high. The letters used to state the article's intended use may be separated from the article's name by the vignette.

(iii) Letters used to denote the intended use of the article must contrast as markedly with their background as the letters indicating the presence in the article of poultry carcass-source material contrast with their background.

(4) The requirements of this part do not apply to livestock or poultry feed manufactured from processed poultry byproducts (such as poultry byproduct meal, hydrolyzed poultry feathers, and hydrolyzed poultry byproducts aggregate), or to processed dry animal food.

381.194 Transportation and other transactions concerning dead, dying, disabled, or diseased poultry, and parts of carcasses of poultry that died otherwise than by slaughter.

No person engaged in the business of buying, selling, or transporting in commerce, or importing any dead, dying, disabled, or diseased poultry or parts of the carcasses of any poultry that died otherwise than by slaughter shall:

(a) Sell, transport, offer for sale or transportation or receive for transportation, in commerce, any dead, dying, disabled, or diseased poultry, or parts of the carcasses of any poultry that died otherwise than by slaughter, unless such poultry and parts are consigned and delivered, without avoidable delay, to establishments of animal food manufacturers, renderers, or collection stations that are registered as required by 381.179, or to official establishments that operate under Federal inspection, or to establishments that operate under a State or Territorial inspection system approved by the Secretary as one that imposes requirements at least equal to the Federal requirements for purposes of section 5(c) of the Act.

(b) Buy in commerce or import any dead, dying, disabled, or diseased poultry or parts of the carcasses of any poultry that died otherwise than by slaughter, unless he is an animal food manufacturer or renderer and is registered as required by 381.179, or is the operator of an establishment inspected as required by paragraph (a) of this section and such poultry or parts of carcasses are to be delivered to establishments eligible to receive them under paragraph (a) of this section.

(c) Unload en route to any establishment eligible to receive them under paragraph (a) of this section, any dead, dying, disabled, or diseased poultry or parts of the carcasses of any poultry that died otherwise than by slaughter, which are transported in commerce or imported by any such person: Provided, That any such dead, dying, disabled, or diseased poultry, or parts of carcasses may be unloaded from a means of conveyance en route where necessary in case of a wreck or otherwise extraordinary emergency, and may be reloaded into another means of conveyance; but in all such cases, the carrier shall immediately report the facts by telegraph or telephone to the Director, Compliance Division, Meat and Poultry Inspection Operations, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, D.C. 20250.

#### Subpart T-Imported Poultry Products

\* §381.195 Definitions; Requirements for importation into the United States. \*

\* (a) When used in this Part, the following terms shall be construed to  
\* mean: \*



(1) Import (Imported). To bring within the territorial limits of the United States whether that arrival is accomplished by land, air, or water.

(2) For product from eligible countries other than Canada:

(i) Offer(ed) for entry. The point at which the importer presents the imported product to the Program for reinspection.

(ii) Entry (entered). The point at which imported product offered for entry receives reinspection and is marked with the official mark of inspection in accordance with §327.26 of this subchapter.

(3) For product from Canada:

(i) Offer(ed) for entry from establishments participating in the "streamlined" inspection procedures. The point at which an official of the Canadian inspection system contacts the Import Field Office for an inspection assignment.

(ii) Offer(ed) for entry from nonparticipating establishments. The point at which the importer presents the imported product to the Program for reinspection.

(iii) Entry (entered) for product not subject to reinspection. When the containers or the products themselves if not in containers are marked with the Canadian export stamp and upon the filing of Customs Form 7533 at the port of entry or at the nearest customhouse in accordance with 19 CFR Part 123.

(iv) Entry (entered) for product subject to reinspection. When the containers or the products themselves if not in containers are marked with the Canadian export stamp and the foreign inspection certificate accompanying the product is stamped as "Inspected and Passed" by the import inspector.

(b) No slaughtered poultry, or parts or products thereof, shall be imported into the United States unless they are healthful, wholesome, fit for human food, not adulterated, and contain no dye, chemical, preservative, or ingredient which renders them unhealthful, unwholesome, adulterated, or unfit for human food and they also comply with the regulations prescribed in this subpart to assure that they comply with the standards provided for in the Act: Provided, That the provisions of this subpart apply to such articles only if they are capable of use as human food.

(c) Except as provided in 381.207, slaughtered poultry and other poultry products may be imported only if they were processed solely in countries listed in 381.196(b). Slaughtered poultry may be imported only if it qualifies as ready-to-cook poultry.



§ 381.196 Eligibility of foreign countries for importation of poultry products into the United States.

(a) (1) Whenever it shall be determined by the Administrator that the system of poultry inspection maintained by any foreign country, with respect to establishments preparing products in such country for export to the United States, insures compliance of such establishments and their poultry products, with requirements at least equal to all the provisions of the Act and the regulations in this part which are applied to official establishments in the United States, and their poultry products, and that reliance can be placed upon certificates required under this subpart from authorities of such foreign country, notice of that fact will be given by including the name of such foreign country in paragraph (b) of this section. Thereafter, poultry products processed in such establishments which are certified and approved in accordance with subparagraph (3) of this paragraph shall be eligible, so far as the regulations in this part are concerned, for importation into the United States from such foreign country after applicable requirements of this part have been met.

(2) The determination of acceptability of a foreign poultry inspection system for purposes of this section shall be based on an evaluation of the foreign program in accordance with the following requirements and procedures:

(i) The system shall have a program organized and administered by the national government of the foreign country. The system as implemented must provide standards at least equal to those of the Federal system of poultry inspection in the United States with respect to:

(a) Organizational structure and staffing, so as to insure uniform enforcement of the requisite laws and regulations in all establishments throughout the system at which poultry products are processed for export to the United States;

(b) Ultimate control and supervision by the national government over the official activities of all employees or licensees of the system;

(c) The assignment of competent, qualified inspectors;

(d) Authority and responsibility of national inspection officials to enforce the requisite laws and regulations governing poultry inspection and to certify or refuse to certify poultry products intended for export;

(e) Adequate administrative and technical support;

(f) The inspection, sanitation, quality, species verification, and residue standards applied to products produced in the United States.

(g) Other requirements of adequate inspection service as required by the regulations.

(ii) The legal authority for the system and the regulations thereunder shall impose requirements at least equal to those governing the system of poultry inspection organized and maintained in the United States with respect to:

(a) Ante-mortem inspection of poultry for slaughter, which shall be performed by veterinarians or by other employees or licensees of the system under the direct supervision of veterinarians;

(b) Post-mortem inspection of carcasses and parts thereof at time of slaughter, performed by veterinarians or other employees or licenses of the system under the direct supervision of veterinarians;

(c) Official controls by the national government over establishment construction, facilities, and equipment;

(d) Direct and continuous official supervision of slaughtering of poultry and processing of poultry products, by the assignment of inspectors to establishments certified under subparagraph (3) of this paragraph to assure that adulterated or misbranded poultry products are not processed for export to the United States Government;

(e) Complete separation of establishments certified under subparagraph (3) of this paragraph from establishments not certified, and the maintenance of a single standard of inspection and sanitation throughout all certified establishments;

(f) Requirements for sanitation at certified establishments and for sanitary handling of poultry products;

(g) Official controls over condemned material until destroyed or removed and thereafter excluded from the establishment;

(h) Other matters for which requirements are contained in the Act or the regulations in this part.

(iii) Countries desiring to establish eligibility for importation of poultry products into the United States may request a determination of eligibility by presenting copies of the laws and regulations on which the foreign poultry inspection system is based and such other information as the Administrator may require with respect to matters enumerated in subdivisions (i) and (ii) of this subparagraph (2). Determination of eligibility is based on a study of the documents and other information presented and an initial review of the system in operation by a representative of the Department using the criteria listed in subdivisions (i) and (ii) of this subparagraph (2). Maintenance of eligibility of a country for importation of poultry products into the United States depends on the results of periodic reviews of the foreign poultry inspection system in operation by a representative of the Department, and the timely submission of such documents and other information related to the conduct of the foreign inspection system as the Administrator may find pertinent to and necessary for the determinations required by this section.

\* (iv) The foreign inspection system must maintain a program to assure that \*  
\* requirements referred to in this section at least equal to those applicable to \*  
\* the Federal system in the United States, are being met. The program as \*  
\* implemented must provide for the following: \*

(a) Periodic supervisory visits by a representative of the foreign inspection system not less frequently than one such visit per month to each establishment certified in accordance with paragraph (a)(3) of this section to assure that requirements referred to in (a) through (h) of paragraph (a)(2)(ii) of this section are being met: Provided, that such visits are not required with respect to any establishment during a period when the establishment is not operating or is not engaged in producing products for exportation to the United States;

(b) Written reports prepared by the representative of the foreign inspection system who has conducted a supervisory visit, documenting his or her findings with respect to the requirements referred to in (a) through (h) of paragraph (a)(2)(ii) of this section, copies of which shall be made available to the representative of the Department at the time of the representative's review upon request by that representative to a responsible foreign inspection official; Provided, that such reports are not required during a period when the establishment is not operating or not engaged in producing products for exportation to the United States.

(c) Random sampling and testing at the point of slaughter of carcasses, including internal organs and fat, for residues identified by the exporting country's inspection authorities or by this Agency as potential contaminants, in accordance with sampling and analytical techniques approved by the Administrator; Provided, that such testing is required only on samples taken of carcasses from which poultry or poultry products intended for importation into the United States are produced.

(3) Only those establishments that are determined and certified to the Department by a responsible official of the foreign poultry inspection system as fully meeting the requirements of subparagraphs (2) (i) and (ii) of this paragraph are eligible to have their products imported into the United States. Eligibility of certified establishments is subject to review by the Department (including observations of the establishments by Program representatives at times prearranged with the officials of the foreign inspection system). Certifications of establishments must be renewed annually. Notwithstanding certification by a foreign official, the Administrator may, at his discretion, terminate the eligibility of any foreign establishment for importation of its poultry products into the United States if he has information that such establishment does not comply with the requirements listed in subparagraphs (2) (i) and (ii) of this paragraph or if he cannot obtain current information concerning such establishment. The Administrator will provide reasonable notice to the foreign government of the proposed termination of eligibility of any foreign establishment for importation of its poultry products into the United States unless, in his judgment, delay in terminating its eligibility could result in the importation of any adulterated or misbranded poultry products. Certifications of official establishments by the responsible official of the foreign poultry inspection system shall be in the following form:



Foreign Official Poultry Establishment Certificate

I hereby certify that the establishment(s) listed below fully complies (comply) with requirements of (specify foreign country) at least equal to all the provisions of the Poultry Products Inspection Act and regulations issued thereunder, which apply to official establishments in the United States, and their poultry products, as provided in 381.196(a) (2) (i) and (ii) of the poultry products inspection regulations of the United States.

Control numbers	Name	Address
.....	.....	.....
.....	.....	.....
.....	.....	.....
Date.....		
	.....	
	(Signature)	
	.....	
	(Official title)	

(4) Poultry products from foreign countries not listed in paragraph (b) of this section are not eligible for importation into the United States, except as provided by 381.207 and 381.209. The listing of any foreign country under this section may be withdrawn whenever it shall be determined by the Administrator that the system of poultry inspection maintained by such foreign country does not assure compliance with requirements at least equal to

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all the requirements of the Act and the regulations as applied to official establishments in the United States; or that reliance cannot be placed upon certificates required under this subpart from authorities of such foreign country; or that, for lack of current information concerning the system of poultry inspection being maintained by such foreign country, such foreign country should be required to reestablish its eligibility for listing.

(b) It has been determined that poultry products from the following countries, covered by foreign poultry inspection certificates of the country of origin as required by § 381.197, are eligible under the regulations in this subpart for entry into the United States, after inspection and marking as required by the applicable provisions of this subpart:

Canada.	Hong Kong.
France.	Israel.
Great Britain.	

381.197 Imported products; foreign inspection certificates required.

(a) Except as provided in 381.207 and 381.209, each consignment containing any slaughtered poultry or other poultry product consigned to the United States from a foreign country shall be accompanied with a foreign inspection certificate substantially in the form illustrated in paragraph (b) of this section.

(b) The form of foreign poultry product inspection certificate shall be as follows:

Foreign Poultry Product Inspection Certificate  
Place.....  
(City) (Country)  
Date.....

I hereby certify that the poultry products herein described were derived from poultry which received ante-mortem and post-mortem inspections at the time of slaughter; and that such poultry products are sound, healthful, wholesome, clean and otherwise fit for human food, and are not adulterated and have not been treated with and do not contain any dye, chemical, preservative, or ingredient not permitted by the regulations governing the inspection of poultry and poultry products of the U.S. Department of Agriculture, filed with me, and that said poultry products have been handled only in a sanitary manner in this country; and are otherwise in compliance with requirements at least equal to those in the Poultry Products Inspection Act and said regulations.

---

<sup>1</sup> Listing of any country in this section does not relieve the poultry products of such country from applicable requirements under other Federal laws.

Kind of Product

.....  
.....  
.....  
Number of pieces or packages ..... Weight .....  
.....  
.....  
.....  
Identification marks on containers.....  
Consignor.....  
Address.....  
Consignee.....  
Destination.....  
Shipping marks.....  
    (Signature).....  
        (Name of official of national foreign  
            government authorized to issue inspection  
            certificates for poultry products exported  
            to the United States)  
    (Official title).....

\* § 381.198 Importer to make application for inspection of poultry products \*  
offered for entry.

\* (a) Each person who wishes to offer for entry any slaughtered poultry or \*  
\* other poultry product shall make application for inspection to the import \*  
\* supervisor of the import field office at the port where the poultry product is \*  
\* to be offered for entry, or to the Administrator, Food Safety and Inspection \*  
\* Service, U.S. Department of Agriculture, Washington, D.C. 20250, as long as \*  
\* possible in advance of the anticipated arrival of each consignment of such \*  
\* product, except in the case of poultry product exempted from inspection by §§ \*  
\* 381.207 or 381.209. Each application shall state the approximate date on which \*  
the consignment is due to arrive in the United States, the name of the ship or  
other carrier transporting it, the name of the country where the product was  
processed, the name of the country from which the product was shipped, the  
place of destination, the quantity and kind of product, whether fresh, frozen,  
cured, or canned, and the point of first arrival in the United States.

\* § 381.199 Inspection of poultry products offered for entry. \*

\* (a)(1) Except as provided in §§ 381.198(b)(1) and 381.209 of this part, \*  
and paragraph (c) of this section, all slaughtered poultry and poultry products  
offered for entry from any foreign country shall be reinspected by a Program  
import inspector before they shall be allowed entry into the United States. \*

(2) Every lot of product shall routinely be given visual inspection by an  
inspector for appearance and condition, and checked for certification and label  
compliance.

(3) The computerized Automated Import Information System (AIIS) shall be  
consulted for further inspection instructions. The AIIS will assign inspection  
levels and procedures based on established sampling plans and established  
product and plant history.

(4) When the inspector deems it necessary, the inspector may sample and  
inspect lots not designated by AIIS.

\* (b) Inspectors may take, without cost to the United States, from each \*  
consignment of poultry products offered for entry, such samples of the products  
as are deemed necessary to determine the eligibility of the products for entry  
into the commerce of the United States.

(c) Poultry products imported under § 381.207 shall not be sampled and  
inspected under this section unless there is reason for suspecting the presence  
therein of a substance in violation of that section, and in such case they  
shall be sampled and inspected in accordance with paragraph (a) of this  
section.

(d) In addition to the provisions specified in paragraphs (a), (b) and  
(c) of this section, the following requirements apply to imported canned  
product.

(1) Imported canned products are required to be sound, healthful,  
properly labeled, wholesome, and otherwise not adulterated at the time the  
products are offered for importation into the United States. Provided other  
requirements of this Part are met, the determination of the acceptability of  
the product and the condition of the containers shall be based on the results  
of an examination of a statistical sample drawn from the consignment as  
provided in paragraph (a) of this section. If the inspector determines, on the  
basis of the sample examination, that the product does not meet the require-  
ments of the Act and regulations thereunder, the consignment shall be refused  
entry. However, a consignment rejected for container defects but otherwise  
acceptable may be reoffered for inspection under the following conditions.



(i) If the defective containers are not indicative of an unsafe or unstable product as determined by the Administrator;

(ii) If the number and kinds of container defects found in the original sample do not exceed the limits specified for this purpose in FSIS guidelines; and

(iii) If the defective containers in the consignment have been sorted out and exported or destroyed under the supervision of an inspector.

(2) Representative samples of canned product designated by the Administrator in instructions to inspectors shall be incubated under the supervision of such inspectors in accordance with § 381.309(d)(1)(ii), (d)(1)(iii), (d)(1)(iv)(c), (d)(1)(v), (d)(1)(vii), and (d)(1)(viii) of this subchapter. The importer or his/her agent shall provide the necessary incubation facilities in accordance with § 381.309(d)(1)(i) of this subchapter.

(3) Sampling plans and acceptance levels as prescribed in paragraphs (d)(1) and (d)(2) of this section may be obtained, upon request, from International Programs, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, DC 20250.

(Reporting requirements approved by the Office of Management and Budget under OMB#0583-0015.)

\* § 381.200 Poultry products offered for entry, retention in customs custody; delivery under bond; movement prior to inspection; sealing; handling; facilities and assistance; official seal. \*

(a) No slaughtered poultry or other poultry product required by this subpart to be inspected shall be released from customs custody prior to inspection, but such product may be delivered to the consignee, or his agent, prior to inspection, if the consignee shall furnish a bond, in form prescribed by the Secretary of the Treasury, conditioned that the product shall be returned, if demanded, to the collector of the port where the same is offered for clearance through the customs.

(b) Except as provided in paragraph (a) of this section, no product required by this subpart to be inspected shall be moved, prior to inspection, from the port of arrival where first unloaded, and if arriving by water, from the wharf where first unloaded at such port, to any place other than the place designated in accordance with this subpart as the place where the same shall be inspected; and no product shall be conveyed in any manner other than in compliance with this subpart.

\* (c) Means of conveyance or outside containers in which any poultry product intended to be offered for entry is moved, prior to inspection from the port or wharf where first unloaded in the United States, shall be sealed with the official seals of the Department of Agriculture as prescribed in paragraph (h) of this section or otherwise identified as provided in this paragraph unless already sealed with customs or consular seals in accordance with the customs regulations. The containers shall be securely tied before being offered for sealing. Such seals shall be affixed by inspectors, or, if there is no inspector at such port, then by a customs officer. In lieu of tying and sealing containers, the carrier or importer may furnish and attach to each outside container of product a warning notice on bright green paper, not less than 5 x 8 inches in size, containing the following legend in block type of a conspicuous size: \*

Notice

This container of poultry product must be delivered intact to an inspector of the Meat and Poultry Inspection Program, U.S. Department of Agriculture.

Warning

Failure to comply with these instructions will result in penalty action being taken against the holder of the customs entry bond.

If the product is found to be acceptable upon inspection, the package will be marked "U.S. Inspected and Passed" and this warning notice defaced.

(d) No person shall affix, alter, detach, deface, or destroy any official seal of the Department of Agriculture except customs officers or inspectors or as provided for in paragraph (f) of this section.

(e) No poultry product shall be removed from any means of conveyance or container sealed with an official seal of the Department of Agriculture, or bearing the official warning notice prescribed in this section, except under the supervision of an inspector or a customs officer, or as provided for in paragraph (f) of this section.

(f) In case of a wreck or similar extraordinary emergency, the official seal of the Department of Agriculture on a car, truck, or other means of conveyance, may be broken by the carrier, and, if necessary, the articles may be reloaded into another means of conveyance for transportation to destination. In all such cases, the carrier shall immediately report the facts by telegraph to the Administrator, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, D.C. 20250.

(g) The consignee, or his agent, shall furnish such facilities and shall provide such assistance for handling and marking poultry products offered for entry as the inspector may require.

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(h) The official mark for use in sealing means of conveyance used in transporting poultry products under any requirement in this part shall be the inscription and a serial number as shown below,<sup>1</sup> and any seals approved by the Administrator for applying such mark shall be an official device.



§381.201 Means of conveyance and equipment used in handling poultry products offered for entry to be maintained in sanitary condition.

Compartments of steamships, railroad cars, and other means of conveyance transporting any poultry product to the United States, and all chutes, platforms, racks, tables, tools, utensils, and all other devices used in moving and handling any poultry product offered for entry into the United States, shall be maintained in a sanitary condition.

§ 381.202 Poultry products offered for entry; reporting of findings to customs; handling of articles refused entry; appeals, how made; denaturing procedures.

(a)(1) Program inspectors shall report their findings as to any product which has been inspected in accordance with this Part, to the Director of Customs at the original port of entry.

(2) When product has been identified as "U.S. refused entry," the inspector shall request the Director of Customs to refuse admission to such within the time specified in this section, unless the owner or consignee, within the specified time, causes it to be destroyed by disposing of it under the supervision of a Program employee so that the product can no longer be used as human food, or by converting it to pet food uses, if permitted by the Food and Drug Administration. The owner or consignee of the refused entry product shall not transfer legal title to such product, except to a foreign consignee for direct and immediate exportation or to an end user, e.g., an animal food manufacturer or a renderer, for destruction for human food purposes. "Refused entry" product must be delivered to and used by the manufacturer or renderer within the 45-day time limit. Even if such title is illegally transferred, the subsequent purchaser will still be required to export the product or have it destroyed as specified in the notice under paragraph (a)(4) of this section.

(3) No lot of product which has been refused entry may be subdivided during disposition pursuant to subparagraph (a)(2) of this section, except that removal and destruction of any damaged or otherwise unsound product from a lot destined for reexportation is permitted under supervision of USDA prior to exportation. Additionally, such refused entry lot may not be shipped for export from any port other than that through which the product came into the United States without the expressed consent of the Administrator, based on full information concerning the product's disposition, including the name of the vessel and the date of export. For the purposes of this paragraph, the term "lot" shall refer to that product identified on MP Form 410 in the original request for inspection for importation pursuant to § 381.198.

1. The term "F-351587" is given as an example only. The serial number of the specific seal will be shown in lieu thereof.



(4) The owner or consignee shall have 45 days after notice is given by FSIS to the Director of Customs at the original port of entry to take the action required in subparagraph (2) of this paragraph for refused entry product. Extension beyond the 45-day period may be granted by the Administrator when extreme circumstances warrant it; e.g., a dock workers' strike or an unforeseeable vessel delay.

(5) If the owner or consignee fails to take the required action within the time specified under subparagraph (4) of this paragraph, the Department will take such actions as may be necessary to effectuate its order to have the product destroyed for human food purposes. The Department shall seek court costs and fees, storage, and proper expenses in the appropriate forum.

(6) No product which has been refused entry and exported to another country pursuant to paragraph (a)(2) of this section may be returned to the United States under any circumstance. Any such product so returned to the United States shall be subject to administrative detention in accordance with section 19 of the Act, and seizure and condemnation in accordance with section 20 of the Act.

(b) Upon the request of the Director of Customs at the port where a product is offered for clearance through the customs, the consignee of the product shall, at the consignee's own expense, immediately return to the Director any product which has been delivered to consignee under this subpart and subsequently designated "U.S. Refused Entry" or found in any respect not to comply with the requirements in this subpart.

(c) Except as provided in § 381.200 (a) or (b), no person shall remove or cause to be removed from any place designated as the place of inspection, any poultry product which the regulations in this subpart require to be marked in any way, unless the same has been clearly and legibly marked in compliance with this subpart.

(d) Any person receiving inspection service may, if dissatisfied with any decision of an inspector relating to any inspection, file an appeal from such decision: Provided, That such appeal is filed within 48 hours from the time the decision was made. Any such appeal from a decision of an inspector shall be made to his/her immediate supervisor having jurisdiction over the subject matter of the appeal, and such supervisor shall determine whether the inspector's decision was correct. Review of such appeal determination, when requested, shall be made by the immediate supervisor of the employee of the Department making the appeal determination. The cost of any such appeal shall be borne by the appellant if the Administrator determines that the appeal is frivolous. The charges for such frivolous appeal shall be at the rate of \$9.28 per hour for the time required to make the appeal inspection. The poultry or poultry products involved in any appeal shall be identified by U.S. retained tags and segregated in a manner approved by the inspector pending completion of an appeal inspection: Provided, further, That denial of a labeling application by the inspector shall not constitute a basis for an appeal under this section. This is similar to the procedure outlined in 9 CFR 381.35.

(e) All condemned carcasses, or condemned parts of carcasses, or other condemned poultry products, except those condemned for biological residues, shall be disposed of by one of the following methods, under the supervision of an inspector of the Inspection Service. (Facilities and materials for carrying out the requirements in this section shall be furnished by the official establishments.)

(1) Steam treatment (which shall be accomplished by processing the condemned product in a pressure tank under at least 40 pounds of steam pressure) or thorough cooking in a kettle or vat, a sufficient time to effectively destroy the product for human food purposes and preclude

dissemination of disease through consumption by animals. (Tanks and equipment used for this purpose or for rendering or preparing inedible products shall be in rooms or compartments separate from those used for the preparation of edible products. There shall be no direct connection by means of pipes, or otherwise, between tanks containing inedible products and those containing edible products.)

(2) Incineration or complete destruction by burning.

(3) Chemical denaturing, which shall be accomplished by the liberal application to all carcasses and parts thereof, of:

(i) Crude carbolic acid,

(ii) Kerosene, fuel oil, or used crankcase oil, or

(iii) Any phenolic disinfectant conforming to commercial standards CS 70-41 or CS 71-41 which shall be used in at least 2 percent emulsion or solution.

(4) Any other substances or method that the Administrator approves in specific cases, which will denature the poultry product to the extent necessary to accomplish the purposes of this section.

(5) Carcasses and parts of carcasses condemned for biological residue shall be disposed of in accordance with paragraph (2) of this section or by burying under the supervision of an inspector.

\* § 381.203 Products offered for entry; charges for storage, cartage, and labor \*  
with respect to products which are refused entry.

\* All charges for storage, cartage, and labor with respect to any product \*  
\* offered for entry which is refused entry pursuant to the regulations shall be \*  
paid by the owner or consignee and, in default of such payment, shall \*  
\* constitute a lien against any other products offered for entry thereafter by or \*  
for such owner or consignee.

§ 381.204 Marking of poultry products offered for entry; official import  
inspection marks and devices.

\* (a) Except for product offered for entry from Canada, poultry products \*  
\* which upon reinspection are found to be acceptable for entry into the United \*  
\* States shall be marked with the official inspection legend shown in paragraph \*  
\* (b) of this section. Such inspection legend shall be placed upon such products \*  
\* only after completion of official import inspection and product acceptance. \*

(b) The official mark for marking poultry products offered for entry as "U.S. inspected and passed" shall be in the following form, and any device approved by the Administrator for applying such mark shall be an official device.<sup>2</sup>



FIGURE 1

(c) When products are refused entry into the United States, the official mark to be applied to the products refused entry shall be in the following form:

UNITED STATES  
REFUSED ENTRY

FIGURE 2

---

<sup>2</sup> The number "I-42" is given as an example only. The establishment number of the official establishment or official import inspection establishment where the product was inspected shall be shown on each stamp impression.



(d) The import warning notice prescribed in §381.200(c) is an official mark.

(e) The ordering and manufacture of brands shall be in accordance with the provisions contained in §317.3(c) of the Federal meat inspection regulations.

(f) The inspection legend may be placed on containers of product before completion of official import inspection if the containers are being inspected by an import inspector who reports directly to an Import Field Office Supervisor; the product is not required to be held at the establishment pending the receipt of laboratory test results; and a written procedure for controlled stamping, submitted by the import establishment and approved by the Director, Import Inspection Division, is on file at the import inspection facility where the inspection is to be performed.

(1) The written procedure for controlled pre-stamping should be in the form of a letter and shall include the following: (i) that stamping under this part will be limited to those lots of product which can be inspected on the day that certificates for the product are examined; (ii) that all product which has been pre-stamped will be stored in the facility where the import inspection will occur; (iii) that inspection marks applied under this part will be removed from any lot of product subsequently refused entry on the day the product is rejected; and (iv) that the establishment will maintain a daily stamping log containing the following information for each lot of product: the date of inspection, the country of origin, the foreign establishment number, the product name, the number of units, the shipping container marks, and the MP-410 number covering the product to be inspected. The daily stamping log must be retained by the establishment in accordance with the requirements of §381.177.

(2) An establishment's controlled pre-stamping privilege may be cancelled orally or in writing by the inspector who is supervising its enforcement whenever the inspector finds that the establishment has failed to comply with the provisions of this part or any conditions imposed pursuant thereto. If the cancellation is oral, the decision and the reasons therefor shall be confirmed in writing, as promptly as circumstances allow. Any person whose controlled pre-stamping privilege has been cancelled may appeal the decision to the Administrator, in writing, within ten (10) days after receiving written notification of the cancellation. The appeal shall state all of the facts and reasons upon which the person relies to show that the controlled pre-stamping privilege was wrongfully cancelled. The Administrator shall grant or deny the appeal, in writing, stating the reasons for such decision, as promptly as circumstances allow. If there is a conflict as to any material fact, a hearing shall be held to resolve such conflict. Rules of practice concerning such a hearing will be adopted by the Administrator. The cancellation of the controlled pre-stamping privilege will be in effect until there is a final determination of the proceeding.

(Approved by the Office of Management and Budget under control number 0583-0015)



\* § 381.205 Labeling of immediate containers of poultry products offered for entry.

\*  
\*

(a) Immediate containers of poultry products imported into the United States shall bear a label printed in English showing in accordance with Subpart N of this part all information required by that section (except that the inspection mark and establishment number assigned by the foreign poultry inspection system and certified to the Inspection Service shall be shown instead of the official dressed poultry identification mark or other official inspection legend, and official establishment number); and in addition the label shall show the name of the country of origin preceded by the words "Product of," which statement shall appear immediately under the name of the product.

(b) The labels shall not be false or misleading in any respect.

(c) Labels for immediate containers of imported poultry products shall be submitted for approval in sketch form to the Standards and Labeling Division, Technical Services, Food Safety and Inspection Service, USDA, Washington, DC 20250.

\*  
\*  
\*

\* § 381.206 Labeling of shipping containers of poultry products offered for entry.

\*  
\*

\* Shipping containers of imported poultry products are required to bear in a prominent and legible manner the name of the product, the name of the country of origin, the foreign inspection system establishment number of the establishment in which the product was processed, and the inspection mark of the country of origin. Labeling on shipping containers shall be examined at the time of inspection in the United States and if found to be false or misleading, the product shall be refused entry.

\*

§ 381.207 Small importations for consignee's personal use, display, or laboratory analysis.

\* Any poultry product (other than one which is forbidden entry by other Federal law or regulation) from any country in quantities of less than 50 pounds net weight, exclusively for the personal use of the consignee, or for display or laboratory analysis by the consignee, and not for sale or distribution; which is sound, healthful, wholesome, and fit for human food, and which is not adulterated and contains no substance not permitted by the Act or regulations, may be imported into the United States without a foreign inspection certificate, and such product is not required to be inspected upon arrival in the United States and may be shipped to the consignee without further restriction under this part, except as provided in § 381.199(c):

\*  
\*  
\*  
\*

And provided, That the Department may with respect to any specific importation, require that the consignee certify that such product is exclusively for the personal use of said consignee, or for display or laboratory analysis by said consignee, and not for sale or distribution.

§ 381.208 Poultry products offered for entry and entered to be handled and transported as domestic; entry into official establishments; transportation.

(a) All poultry products, after entry into the United States in compliance with this subpart, shall be deemed and treated and, except as provided in § 381.207, shall be handled and transported as domestic products, and shall be subject to the applicable provisions of this part and to the provisions of the Poultry Products Inspection Act and the Federal Food, Drug, and Cosmetic Act.

(b) Poultry products entered in accordance with this subpart may, subject to the provisions of the regulations, be taken into official establishments and be mixed with or added to poultry products that are inspected and passed or exempted from inspection in such establishments.

(c) Imported poultry products which have been inspected, passed, and marked under this subpart may be transported in commerce, only upon compliance with the applicable regulations.

§ 381.209 Returned United States inspected and marked poultry products; exemption.

Poultry products which have been inspected and passed by the U.S. Department of Agriculture and are so marked, and are returned from foreign countries, may be imported if they are not adulterated or misbranded at the time of such return. Such products are exempted from further requirements under this part. Such returned shipments shall be reported to the Administrator by letter prior to arrival at the United States port of entry.

#### Subpart U-Detention; Seizure and Condemnation; Criminal Offenses

§ 381.210 Poultry and other articles subject to administrative detention.

Any poultry carcass, or part thereof; or any product made wholly or in part from any poultry carcass or part thereof; or any dead, dying, disabled, or diseased poultry is subject to detention for a period not to exceed 20 days when found by any authorized representative of the Secretary upon any premises where it is held for purposes of, or during or after distribution in commerce or otherwise subject to the Act, and there is reason to believe that any such poultry or other article is adulterated or misbranded and is capable of use as human food or has not been inspected, in violation of the provisions of the Act, any other Federal law, or the laws of any State or territory, or the District of Columbia; or that it has been or is intended to be distributed in violation of the provisions of the Act, any other Federal law, or the laws of any State or territory, or the District of Columbia.

§ 381.211 Method of detention; form of detention tag.

An authorized representative of the Secretary shall detain any poultry or other article to be detained under this subpart, by affixing an official "U.S. Detained" tag (FSIS Form 8400-2) to such article.

\*

\*

\* § 381.212 Notification of detention to the owner of the poultry or other \*  
\* article, or the owner's agent, and person having custody. \*

\* (a) When any poultry or other article is detained under this Subpart, an \*  
\* authorized representative of the Secretary shall: \*

\* 1) Orally notify the immediate custodian of the poultry or other article \*  
\* detained, and \*

\* (2) Promptly furnish a copy of a completed "Notice of Detention" (FSIS \*  
\* Form 8080-1) to the immediate custodian of the detained poultry or other \*  
\* article. \*

\* (b) If the owner of the detained poultry or other article, or the owner's \*  
\* agent, is not the immediate custodian at the time of detention and if the \*  
\* owner, or owner's agent, can be ascertained and notified, an authorized \*  
\* representative of the Secretary shall furnish a copy of the completed "Notice \*  
\* of Detention" to the owner, or the owner's agent. Such copy shall be served, \*  
\* as soon as possible, by delivering the notification to the owner, or the \*  
\* owner's agent, or by certifying and mailing the notification to the owner, or \*  
\* the owner's agent, at his or her last known residence or principal office or \*  
\* place of business. \*

\* § 381.213 Notification of governmental authorities having jurisdiction over \*  
\* article detained; form of written notification.

Within 48 hours after the detention of any poultry or other article pursuant to § 381.211, an authorized representative of the Secretary shall give oral or written notification of such detention to any Federal authorities not connected with the Inspection Service, and any State or other governmental authorities, having jurisdiction over such article. In the event notification is given orally, it shall be confirmed in writing, as promptly as circumstances permit.

\* § 381.214 Movement of poultry or other article detained; removal of official \*  
\* marks.

\* (a) No poultry or other article detained in accordance with the \*  
\* provisions in this subpart shall be moved by any person from the place at which \*  
\* it is located when so detained, until released by an authorized representative \*  
\* of the Secretary: Provided, that any such article may be moved from the place \*  
\* at which it is located when so detained, for refrigeration or freezing, or \*  
\* storage purposes if such movement has been approved by an authorized \*  
\* representative of the Secretary and the article so moved will be further \*  
\* detained by an authorized representative of the Secretary after such movement.

\* (b) Upon terminating the detention of such article, an authorized \*  
\* representative of the Secretary shall: \*

\* (1) Orally notify the immediate custodian of the released article, and \*

\* (2) Furnish copies of a completed "Notice of Termination of Detention" \*  
\* (FSIS Form 8400-1) to the persons notified when the article was detained. The \*  
\* notice shall be served by either delivering the notice to such persons or by \*  
\* certifying and mailing the notice to such persons at their last known \*  
\* residences or principal offices or places of business. \*

\* (c) All official marks may be required by such representative to be \*  
\* removed from such article before it is released unless it appears to the \*  
\* satisfaction of the representative that the article is eligible to retain such \*  
\* marks.



§ 381.215 Poultry or other articles subject to judicial seizure and condemnation.

Any poultry carcass, or part thereof, or any product made wholly or in part from any poultry carcass or part thereof; except those exempted from the definition of a poultry product in § 381.15, or any dead, dying, disabled, or diseased poultry, that is being transported in commerce or is otherwise subject to the Act, or is held for sale in the United States after such transportation, is subject to seizure and condemnation, in a judicial proceeding pursuant to section 20 of the Act if such poultry or other article:

(a) Is or has been processed, sold, transported, or otherwise distributed or offered or received for distribution in violation of the Act; or

(b) Is capable of use as human food and is adulterated or misbranded; or

(c) In any other way is in violation of the Act.

§ 381.216 Procedure for judicial seizure, condemnation, and disposition.

Any poultry or other article subject to seizure and condemnation under this subpart is liable to be proceeded against and seized and condemned, and disposed of, at any time, on an appropriate pleading in any U.S. district court, or other proper court specified in section 21 of the Act, within the jurisdiction of which the article is found.

§ 381.217 Authority for condemnation or seizure under other provisions of law.

The provisions of this subpart relating to detention, seizure, condemnation and disposition of poultry or other articles do not derogate from authority for retention, condemnation, or seizure conferred by other provisions of the Act, or other laws.



§ 381.218 Criminal offenses.

The Act contains criminal provisions with respect to numerous offenses specified in the Act, including but not limited to forcible assaults on, or other interference with, any person while engaged in, or on account of the performance of, his official duties under the Act. Criminal provisions with respect to gifts or offers of bribes to such persons and related offenses are contained in the general criminal code (18 U.S.C. 201).

Subpart V-Special Provisions for Designated States and Territories  
Criteria and Procedure for Designating Establishments With  
Operations Which Would Clearly Endanger the Public Health  
Disposition of Poultry Products Therein

§ 381.220 Definition of "State".

For purposes of this subpart, the term "State" means any State (including the Commonwealth of Puerto Rico) or organized territory.

§ 381.221 Designation of States under paragraph 5(c) of the Act.

Each of the following States has been designated, under paragraph 5(c) of the Act, as a State in which the provisions of sections 1 through 4, 6 through 10, and 12 through 22 of the Act shall apply to operations and transactions wholly within such State. The Federal provisions apply, effective on the dates shown below:

States

Arkansas.....	Jan. 2, 1971
California.....	April 1, 1976.
Colorado.....	Jan. 2, 1971.
Connecticut.....	Oct. 1, 1975.
Georgia.....	Jan. 2, 1971.
Guam.....	Jan. 21, 1972.
Idaho.....	Jan. 2, 1971.
Kentucky.....	July 28, 1971.
Maine.....	Jan. 2, 1971.
Massachusetts.....	Jan. 12, 1976.
Michigan.....	Jan. 2, 1971.
Minnesota.....	Jan. 2, 1971.
Missouri.....	Aug. 18, 1972.
Nebraska.....	July 28, 1971.
Nevada.....	July 1, 1973.
New Hampshire.....	Aug. 6, 1978.
New Jersey.....	July 1, 1975.
New York.....	April 10, 1977.
North Dakota.....	Jan. 2, 1971.
Northern Mariana Islands.....	Oct. 29, 1979.
Oregon.....	Jan. 2, 1971.
Pennsylvania.....	Oct. 31, 1971.
Puerto Rico.....	Jan. 17, 1972.

Rhode Island

Oct. 1, 1981.

South Dakota

Jan. 2, 1971.

Tennessee

Oct. 1, 1975.

\*

\* \* \*

Virgin Islands

Nov. 27, 1971

Washington

June 1, 1973.

West Virginia

Jan. 2, 1971.

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§ 381.222 States designated under paragraph 5(c) of the Act; application of regulations.

The provisions of the regulations in this part apply to operations and transactions wholly within each State designated in § 381.221 under paragraph 5(c) of the Act, except as otherwise provided in this section. (The provisions of the regulations apply in all respects to operations and transactions in or for commerce.)

(a) Each establishment, located in such a designated State, which is granted inspection required under § 381.6(b), shall obtain approval of plant drawings as specified in § 381.19 within 18 months after the designation of the State becomes effective. The establishment, including its facilities shall be placed in compliance with the approved drawings as soon as possible, but not to exceed 36 months after such designation becomes effective. Failure to have drawings approved or to bring the establishment into compliance with such drawings within the time periods specified herein will result in the expiration of the grant of inspection. Inspection will be initially granted to any such establishments only if it is found, upon a combined evaluation of its premises, facilities and operating procedures, to be capable of producing products that are not adulterated or misbranded.

(b) Section 381.26 will apply to establishments required to have inspection under § 381.6(b), except that existing interconnections between official and unofficial establishments or between official establishments will be permitted if it is determined in specific cases that the interconnections are such that transfer of inedible poultry product into the official establishment would be difficult or unusual, and any such transfers are strictly prohibited, except as permitted under other provisions of the regulations. It is essential that separation of facilities be maintained to the extent necessary to assure that inedible poultry product does not enter the official establishment contrary to the regulations.

(c) Sections 381.49 and 381.51 shall apply to such establishments, except that separate facilities for men and women workers will not be required when the majority of the workers in the establishment are related by blood or marriage, provided that this will not conflict with municipal or State requirements; and except that separation of toilet soil lines from house drainage lines to a point outside the buildings will not be required in existing construction when positive acting backflow devices are installed.

(d) Subpart N of this part shall apply to such establishments except as provided in this paragraph (d).

(1) The operator of each such establishment shall, prior to the inauguration of inspection, identify all labeling and marking devices in use, or proposed for use (upon the date of inauguration of inspection) to the Circuit Supervisor in which the establishment is located. Temporary approval, pending formal approval under § 381.132, will be granted by the Circuit Supervisor for labeling and marking devices that he determines are neither false nor misleading, provided the official inspection legend bearing the official establishment number is applied to the principal display panel of each label, either by a mechanical printing device or a self-destructive pressure sensitive sticker, and provided the label shows the true product name,



an accurate ingredient statement, the name and address of the manufacturer, packer, or distributor, and any other features required by paragraph 4(h) of the Act.

(2) The Circuit Supervisor will forward one copy of each item of labeling and a description of each marking device for which he has granted temporary approval to the Washington, D.C., office of the Labels and Packaging Staff and will retain one copy in a temporary approval file for the establishment.

(3) The operator of the official establishment shall promptly forward a copy of each item of labeling and a description of each marking device for which temporary approval has been granted by the Circuit Supervisor (showing any modifications required by the Circuit Supervisor) to the Washington, D.C. office of the Labels and Packaging Staff, Meat and Poultry Inspection, Food Safety and Quality Service, USDA, Washington, D.C. 20250, accompanied by the formula and details of preparation and packaging for each product. Within 90 days after inauguration of inspection, all labeling material and marking devices temporarily approved by the Circuit Supervisor must receive approval as required by § 381.132 or their use must be discontinued.

(4) The Circuit Supervisor will also review all shipping containers to insure that they do not have any false or misleading labeling and are otherwise not misbranded. Modifications of unacceptable information on labeling material by the use of pressure sensitive tape of a type that cannot be removed without visible evidence of such removal, or by blocking out with an ink stamp will be authorized on a temporary basis to permit the maximum allowable use of all labeling materials on hand. All unacceptable labeling material which is not modified to comply with the requirements of the regulations must be destroyed or removed from the official establishment.

(e) Sections 381.175 through 381.179 apply to operations and transactions not in or for commerce in a State designated under paragraph 5(c) only if the State is also designated under section 11 of the Act and if such provisions are applicable as shown in § 381.224.

(f) Section 381.185(a) will not apply to States designated under paragraph 5(c) of the Act.

(g) Provisions of this part relating to exports and imports do not apply to operations and transactions solely in or for intrastate commerce.

§ 381.223 Control and disposition of nonfederally inspected poultry products in States designated under paragraph 5(c) of the Act.

Upon the effective date of designation of a State under paragraph 5(c) of the Act, no poultry products can be processed within the State unless they are prepared under inspection pursuant to the regulations or are exempted from the requirement of inspection under § 381.10, and no unexempted poultry products which were processed without any inspection can lawfully be distributed within the State. For a period of 90 days from the effective date of such designation, poultry products which were processed in any State listed in § 381.187 and inspected and passed under the supervision of a responsible State or local inspection agency or exempted from State inspection can be distributed solely within the State, provided they are not adulterated or

misbranded, except that the official inspection legend shall not be used. Such products may not enter official establishments. After said 90-day period, only federally inspected and passed products may be distributed within the designated State, except as provided in § 381.10.

§ 381.224 Designation of States under section 11 of the Act; application of sections of the Act and the regulations.

Each of the following States has been designated, effective on the date shown below, under section 11 of the Act, as a State in which the provisions of the sections of the Act and regulations specified below shall apply to operators engaged, other than in or for commerce, in the kinds of business indicated below:

Paragraphs of act and regulations	Classes of operators	State	Effective date
Act, 11(b); §§ 381.175-381.178	Persons engaged (not in or for commerce) in (1) the business of slaughtering any poultry or processing, freezing, packaging, or labeling any poultry carcasses, or parts or products thereof, for use as human food or animal food; (2) the business of buying or selling (as a poultry products broker, wholesaler, or otherwise), transporting or storing any poultry carcasses, or parts or products thereof; or (3) business as a renderer or in the business of buying, selling, or transporting any dead, dying, disabled, or diseased poultry or parts of carcasses of any poultry that died otherwise than by slaughter.	Arkansas	11-12-76
		California	4-1-76
		Colorado	7-1-75
		Connecticut	10-1-75
		Georgia	11-12-76
		Guam	11-19-76
		Idaho	11-12-76
		Kentucky	4-18-73
		Maine	11-12-76
		Massachusetts	1-12-76
		Michigan	4-12-76
		Minnesota	1-31-75
		Missouri	1-31-75
		Nebraska	1-31-75
		Nevada	1-31-75
		New Hampshire	10-29-79
		New Jersey	7-1-75
		New York	7-16-75
		North Dakota	7-23-73
		N. Mariana Is.	10-29-79
		Oregon	1-31-75
		Pennsylvania	5-2-74
		Puerto Rico	11-19-76
*		Rhode Island	3-29-82
		South Dakota	11-12-76
		Tennessee	10-1-75
		* * *	
		Virgin Islands	11-19-76
		Washington	1-31-75
		West Virginia	11-12-76
Act, 11(c); § 381.179	Persons engaged (not in or for commerce) in business as a poultry products	Arkansas	11-12-76
		California	4-1-76
		Colorado	7-1-75
		Connecticut	10-1-75

broker; renderer;	Georgia	11-12-76
animal food manu-	Guam	11-19-76
facturer; whole-	Idaho	11-12-76
saler or public	Kentucky	4-18-73
warehouseman of	Maine	11-12-76
poultry carcasses,	Massachusetts	1-12-76
or parts or prod-	Michigan	11-12-76
ucts thereof; or	Minnesota	1-31-75
buying, selling,	Missouri	1-31-75
or transporting		
dead, dying,	Nebraska	1-31-75
disabled, or	Nevada	1-31-75
diseased poul-	New Hampshire	10-29-79
try or parts of	New Jersey	7-1-75
carcasses of any	New York	7-16-75
poultry that died	North Dakota	7-23-75
otherwise than by	N. Mariana Is.	10-29-79
slaughter.	Oregon	1-31-75
	Pennsylvania	5-2-74
	Puerto Rico	11-19-76
	Rhode Island	3-29-82
	South Dakota	11-12-76
	Tennessee	10-1-75
	* * *	*

\*

Act, 11(d); § 381.194

Persons engaged (not	Virgin Islands	11-19-76
in or for commerce)	Washington	1-31-75
in the business of	West Virginia	11-12-76
buying, selling or	Arkansas	11-12-76
transporting any dead,	Georgia	11-12-76
dying, disabled or	Guam	11-19-76
diseased poultry, or	Idaho	11-12-76
parts or carcasses of	Maine	11-12-76
any poultry that died	Michigan	11-12-76
otherwise than by	New Hampshire	10-29-79
slaughter	N. Mariana Is.	10-29-79
	Puerto Rico	11-19-76
	Rhode Island	3-29-82
	South Dakota	11-12-76
	* * *	*
	Virgin Islands	11-19-76
	West Virginia	11-12-76

\*

§ 381.225 Criteria and procedure for designating establishments with operations which would clearly endanger the public health; disposition of poultry products therein.

(a) An establishment in any State not listed in § 381.221 that is preparing poultry products solely for distribution within such State shall be designated as one producing adulterated products which would clearly endanger the public health, if:

(1) Any poultry product processed at the establishment is adulterated in any of the following respects:

(i) It bears or contains a pesticide chemical, food additive, or color additive, that is "unsafe" within the meaning of sections 408, 409, or 706 of the Federal Food, Drug, and Cosmetic Act or was intentionally subjected to

radiation in a manner not permitted under section 409 of said Act; or if it bears or contains any other added poisonous or added deleterious substance which may render it injurious to health or make it unfit for human food; or

(ii) It consists in whole or in part of any filthy, putrid or decomposed substance or is for any other reason unsound, unhealthful, unwholesome, or otherwise unfit for human food (for example, it was prepared from a poultry carcass or other ingredients exhibiting spoilage characteristics); or it is, or was prepared from, a poultry carcass which would be required to be condemned under Subpart K at official establishments; or

(iii) It has been prepared, packed or held under insanitary conditions whereby it may have become contaminated with filth or may have been rendered injurious to health (for example, if insects or vermin are not effectively controlled at the establishment, or insanitary water is used in preparing poultry products for human food); or

(iv) It is, in whole or in part, the product of poultry that died otherwise than by slaughter; or

(v) Its container is composed, in whole or in part, of any poisonous or deleterious substance which may render the contents injurious to health; and

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(2) Such adulterated articles are intended to be or are distributed from the establishment while capable of use as human food.

(b) When any such establishment is identified by an inspector as one producing adulterated poultry products which would clearly endanger public health under the criteria in paragraph (a) of this section, the following procedure will be followed:

(1) The inspector will informally advise the operator of the establishment concerning the deficiencies found by him and report his findings to the appropriate Regional Director for the Inspection Service. When it is determined by the Regional Director that any establishment preparing poultry products solely for distribution within any State is producing adulterated poultry products for distribution within such State which would clearly endanger the public health, written notification thereof will be issued to the appropriate State officials, including the Governor of the State and the appropriate Advisory Committee, for effective action under State or local law to prevent such endangering of the public health. Such written notification shall clearly specify the deficiencies deemed to result in the production of adulterated poultry products and shall specify a reasonable time for such action under State or local law.

(2) If effective action is not taken under State or local law within the specified time, written notification shall be issued by the Regional Director to the operator of the establishment, specifying the deficiencies involved and allowing him 10 days to present his views or make the necessary corrections, and notifying him that failure to correct such deficiencies may result in designation of the establishment and operator thereof as subject to the provisions of sections 1 through 4, 6 through 10, and 12 through 22 of the Act as though engaged in commerce.

(3) Thereafter the inspector shall survey the establishment and designate it if he determines, in consultation with the Regional Director, that it is producing adulterated poultry products, which would clearly endanger the public health, and formal notice of such designation will be issued to the operator of the establishment by the Regional Director.

(c) Poultry products on hand at the time of designation of an establishment under this section are subject to retention or detention, and seizure and condemnation in accordance with § 381.145 or Subpart U of this part: Provided, That poultry products that have been federally inspected and so identified and that have not been further prepared at any nonfederally inspected establishment may be released for distribution if the products appear to be not adulterated or misbranded at the time of such release.

(d) No establishment designated under this section can lawfully prepare any poultry products unless it first obtains inspection or qualifies for exemption under § 381.10 of this subpart. All other provisions of the regulations shall apply to establishments designated under this section to the same extent and in the same manner as if they were engaged in commerce, except that the exceptions provided for in § 381.222 shall apply to such establishments.

(Sec. 14, 71 Stat. 441, as amended, 82 Stat. 791, 21 U.S.C. 463; 76 Stat. 663, 7 U.S.C. 450; sec. 21(b), 62 Stat. 1160, as amended, 33 U.S.C. 1171(b); 29 F.R. 16210, as amended; 37 F.R. 6327 and 6505)

Subpart W - Rules of Practice Governing Proceedings  
Under the Poultry Products Inspection Act

Authority: 71 Stat. 447; 82 Stat. 803, 21 U.S.C. 463.

General

§ 381.230 Scope and applicability of rules of practice.

(a) The Uniform Rules of Practice for the Department of Agriculture promulgated in Subpart H of Part 1, Subtitle A, Title 7, Code of Federal Regulations, are the Rules of Practice applicable to adjudicatory, administrative proceedings under sections 6, 7, 8(d) and 18 of the Poultry Products Inspection Act (21 U.S.C. 455, 456, 457(d), and 467). In addition, the Supplemental Rules of Practice set forth in sections 381.232 through 381.234 of this Subpart shall be applicable to such proceedings.

(b) The rules of practice set forth in sections 381.235 and 381.236 shall be applicable to the suspension of assignment of inspectors for threats to forcibly assault or forcible assault, intimidation or interference with any inspection service employee pursuant to section 381.29 of the regulations (9 CFR 381.29) under the Poultry Products Inspection Act. In addition, the definitions applicable to proceedings under the Uniform Rules of Practice (7 CFR 1.132) shall apply with equal force and effect to proceedings under sections 381.235 and 381.236 of this Subpart (9 CFR 381.235 and 381.236).

Supplemental Rules of Practice

§ 381.231 Refusal or withdrawal of inspection service under section 18(a) of the Act.

If the Administrator has reason to believe that the applicant for or recipient of service under the Act is unfit to engage in any business requiring such inspection because of any of the reasons specified in section 18(a) of the Act, he may institute a proceeding by filing a complaint with the Hearing Clerk, who shall promptly serve a true copy thereof upon each respondent, as provided in section 1.147(b) of the Uniform Rules of Practice (9 CFR 1.147(b)).

§ 381.232 Withdrawal of inspection service for failure of an establishment to destroy any condemned carcass or part thereof or any condemned poultry product.

(a) In any situation in which the Administrator has reason to believe that an establishment which receives inspection service under the Poultry Products Inspection Act has failed to destroy any condemned carcass or part thereof or any condemned poultry product, as required under section 6 of the Poultry Products Inspection Act (21 U.S.C. 455) and the regulations in this subchapter, he may notify the operator of the establishment, orally or in writing, of the Administrator's intent to withdraw (for such period or indefinitely as the Administrator deems necessary to effectuate the purposes of the Act) inspection service from the establishment, pursuant to section 18(b) of the Act (21 U.S.C. 467(b)), if the establishment fails to destroy the condemned articles involved, as specified in the notification, within three days

\* of the receipt of the notification by the operator of the establishment. In \*  
\* the event of oral notification, a written confirmation shall be given, as \*  
\* promptly as circumstances permit, to the operator of the establishment of the \*  
\* intent to withdraw inspection. The written notification or confirmation shall \*  
\* be served upon the operator of the establishment in the manner prescribed in \*  
\* § 1.147(b) of the Uniform Rules of Practice (7 CFR 1.147(b)). \*

\* (b) If any establishment so notified fails to destroy any condemned \*  
\* carcass or part thereof or any condemned poultry product as specified in the \*  
\* notice, the Administrator may issue and file a complaint in accordance with the \*  
\* Uniform Rules of Practice. Effective upon service of the complaint, inspection \*  
\* service under the Act shall be withdrawn from such establishment as provided \*  
\* in section 18(b) of the Poultry Products Inspection Act (21 U.S.C. 467(b)), \*  
\* pending final determination in the proceeding. \*

\* § 381.233 Withholding use of marking, labeling or containers from use under \*  
\* section 8 of the Poultry Products Inspection Act. \*

\* (a) In any situation in which the Administrator determines that any \*  
\* marking or labeling or size or form of any container in use or proposed for \*  
\* use with respect to any article subject to the Poultry Products Inspection Act \*  
\* is false or misleading in any particular, he shall notify, in writing, the \*  
\* person, firm, or corporation using or proposing to use such marking, labeling, \*  
\* or container, that such use shall be withheld unless the marking, labeling, or \*  
\* container is modified in such a manner as the Administrator may prescribe so \*  
\* that it would not be false or misleading. \*

\* (b) The written notification shall briefly set forth the reason for \*  
\* withholding the use of the marking, labeling, or container, and shall offer the \*  
\* respondent an opportunity to submit a written statement by way of answer to the \*  
\* notification and a right to request a hearing with respect to the merits or \*  
\* validity of the withholding action. The written notification shall be served \*  
\* in the manner prescribed in § 1.147(b) of the Uniform Rules of Practice \*  
\* (7 CFR 1.147(b)). \*

\* (c) Effective upon service of the notification, the use of the marking, \*  
\* labeling, or container shall be withheld, if the Administrator so directs. \*

\* (d) If any person, firm, or corporation so notified fails to accept the \*  
\* determination of the Administrator and files an answer and requests a hearing, \*  
\* and the Administrator, after review of the answer, determines the initial \*  
\* determination to be correct, he shall file with the Hearing Clerk the notifica- \*  
\* tion, answer and request for hearing, which shall constitute the complaint and \*  
\* answer in the proceeding, which shall thereafter be governed by the Uniform \*  
\* Rules of Practice. \*

\* § 381.234 Refusal or withdrawal of inspection service under the Poultry \*  
\* Products Inspection Act for failure to comply with requirements as to \*  
\* premises, facilities, equipment, or the operation thereof. \*

\* (a) In any situation in which the Administrator determines that the \*  
\* conditions of an establishment which is applying for inspection or receives \*  
\* inspection under the Poultry Products Inspection Act are such that there is a \*  
\* failure to comply with any requirements as to premises, facilities, equipment, \*  
\* or the operation thereof, as provided in section 7 of the Act (21 U.S.C. 456) \*  
\* and the regulations issued thereunder (9 CFR 381.1 et seq.), he shall refuse \*



\* to render inspection at the establishment. The Administrator shall notify the \*  
\* applicant or operator of the establishment, orally or in writing, as promptly \*  
\* as circumstances permit, of such refusal and the reasons therefor, and the \*  
\* action which the Administrator deems necessary to eliminate such conditions. \*  
\* In the event of oral notification, written confirmation shall be given, as \*  
\* promptly as circumstances permit, to the applicant or operator of the establish- \*  
\* ment in the manner prescribed in § 1.147(b) of the Uniform Rules of Practice \*  
\* (7 CFR 1.147(b)). \*

\* (b) If any applicant or operator of an establishment so notified fails to \*  
\* take the necessary action to eliminate the conditions within the period \*  
\* specified in the notice, the Administrator may issue a complaint in accordance \*  
\* with the Uniform Rules of Practice. Effective upon service of the complaint, \*  
\* inspection service shall be refused or withdrawn from such establishment as \*  
\* provided in sections 7 and 18(b) of the Act (21 U.S.C. 456 and 467(b)) pending \*  
\* final determination in the proceeding. \*

\* Rules Applicable to the Suspension of the Assignment of \*  
\* Inspectors for Threats to Forcibly Assault or Forcible Assault, \*  
\* Intimidation or Interference With Any Inspection Service Employee \*

\* § 381.235 Notification to operator of establishment of incident. \*

\* In any situation in which a supervisor of an inspection service employee \*  
\* determines that the operator of any official establishment or any subsidiary \*  
\* therein, or any officer, employee, or agent of any such operator or any sub- \*  
\* sidiary therein, acting within the scope of his office, employment, or agency, \*  
\* has threatened to forcibly assault or has forcibly assaulted, intimidated or \*  
\* interfered with any inspection service employee, under his supervision, in or \*  
\* on account of the performance of the employee's official duties under the \*  
\* Poultry Products Inspection Act, he shall notify the operator of the establish- \*  
\* ment, orally or in writing, of the incident in accordance with section 381.29 \*  
\* of the regulations in this subchapter (9 CFR 381.29). \*

\* § 381.236 Procedure upon failure of operator of establishment to take action \*  
\* required by section 381.29 of the regulations. \*

\* (a) If any operator of an establishment, notified pursuant to § 381.235 \*  
\* (9 CFR 381.235), fails to promptly take any of the actions specified in \*  
\* section 381.29 of the regulations (9 CFR 381.29), the Administrator may suspend \*  
\* the assignment of inspectors at that establishment, in whole or in part, as the \*  
\* Administrator determines necessary to avoid impairment of the effective conduct \*  
\* of inspection service, by notifying the operator of the establishment, orally \*  
\* or in writing, of such suspension. In the event of oral notification, a \*  
\* written confirmation shall be given as promptly as circumstances permit to the \*  
\* operator of the establishment. The written notification or confirmation shall \*  
\* be served upon the operator of the establishment in the manner prescribed in \*  
\* § 1.147(b) of the Uniform Rules of Practice (7 CFR 1.147(b)). \*

\* (b) The written notification or confirmation, specified in paragraph (a) \*  
\* of this section, which shall constitute the complaint in the proceeding, shall \*  
\* briefly set forth the reason for the suspension of the assignment of inspectors, \*  
\* including allegations of fact which constitute a basis for the action. The \*  
\* complaint shall offer the respondent the opportunity to submit a specific \*  
\* written statement by way of answer and the right to request a hearing with \*

respect to the merits or validity of the suspension action, and shall state the time within which answer by the respondent must be made, which shall not be less than 10 days after service of the complaint. At any time prior to the close of the hearing, the complaint may be amended; but, in case of an amendment adding new provisions, the hearing shall, on the request of the respondent, be adjourned for a period not exceeding 15 days, if the judge determines that such an adjournment is necessary to avoid prejudice to the respondent.

(c) A copy of the complaint served upon the respondent shall be filed with the Hearing Clerk who shall assign the matter a docket number.

(d) After the complaint is served upon the respondent, as provided in paragraph (a) and (b) of this section, the proceeding shall thereafter be conducted in accordance with rules of practice which shall be adopted for the proceeding.

§ 381.300 Definitions

(a) Abnormal container. A container with any sign of swelling or product leakage or any evidence that the contents of the unopened container may be spoiled.

(b) Acidified low acid product. A canned product which has been formulated or treated so that every component of the finished product has a pH of 4.6 or lower within 24 hours after the completion of the thermal process unless data are available from the establishment's processing authority demonstrating that a longer time period is safe.

(c) Bleeders. Small orifices on a retort through which steam, other gasses, and condensate are emitted from the retort throughout the entire thermal process.

(d) Canned product. A poultry food product with a water activity above 0.85 which receives a thermal process either before or after being packed in a hermetically sealed container. Unless otherwise specified, the term "product" as used in this Subpart G shall mean "canned product."

(e) Closure technician. The individual(s) identified by the establishment as being trained to perform specific container integrity examinations as required by this subpart and designated by the establishment to perform such examinations.

(f) Code lot. All production of a particular product in a specific size container marked with a specific container code.

(g) Come-up time. The elapsed time, including venting time (if applicable), between the introduction of the heating medium into a closed retort and the start of process timing.

(h) Critical factor. Any characteristic, condition or aspect of a product, container, or procedure that affects the adequacy of the process schedule. Critical factors are established by processing authorities.

(i) Headspace. That portion of a container not occupied by the product.

(1) Gross headspace. The vertical distance between the level of the product (generally the liquid surface) in an upright rigid container and the top edge of the container (i.e., the flange of an unsealed can, the top of the double seam on a sealed can, or the top edge of an unsealed jar).

(2) Net headspace. The vertical distance between the level of the product (generally the liquid surface) in an upright rigid container and the inside surface of the lid.

(j) Hermetically sealed containers. Air-tight containers which are designed and intended to protect the contents against the entry of microorganisms during and after thermal processing.

(1) Rigid container. A container, the shape or contour of which, when filled and sealed, is neither affected by the enclosed product nor deformed by external mechanical pressure of up to 10 pounds per square inch gauge (0.7 kg/cm<sup>2</sup>) (i.e., normal firm finger pressure).

(2) Semirigid container. A container, the shape or contour of which, when filled and sealed, is not significantly affected by the enclosed product under normal atmospheric temperature and pressure, but can be deformed by external mechanical pressure of less than 10 pounds per square inch gauge (0.7 kg/cm<sup>2</sup>) (i.e., normal firm finger pressure).

\* (§ 381.300 continued)

\* (3) Flexible container. A container, the shape or contour of which, when  
\* filled and sealed, is significantly affected by the enclosed product.

\* (k) Incubation tests. Tests in which the thermally processed product  
\* is kept at a specific temperature for a specified period of time in order to  
\* determine if outgrowth of microorganisms occurs.

\* (l) Initial temperature. The temperature, determined at the initiation  
\* of a thermal process cycle, of the contents of the coldest container to be  
\* processed.

\* (m) Low acid product. A canned product in which any component has a pH  
\* value above 4.6.

\* (n) Process schedule. The thermal process and any specified critical  
\* factors for a given canned product required to achieve shelf stability.

\* (o) Process temperature. The minimum temperature(s) of the heating  
\* medium to be maintained as specified in the process schedule.

\* (p) Process time. The intended time(s) a container is to be exposed to  
\* the heating medium while the heating medium is at or above the process  
\* temperature(s).

\* (q) Processing authority. The person(s) or organization(s) having  
\* expert knowledge of thermal processing requirements for foods in hermetically  
\* sealed containers, having access to facilities for making such  
\* determinations, and designated by the establishment to perform certain  
\* functions as indicated in this subpart.

\* (r) Program employee. Any inspector or other individual employed by  
\* the Department or any cooperating agency who is authorized by the Secretary  
\* to do any work or perform any duty in connection with the Program (See  
\* § 301.2(f)).

\* (s) Retort. A pressure vessel designed for thermal processing of  
\* product packed in hermetically sealed containers.

\* (t) Seals. Those parts of a semirigid container and lid or of a  
\* flexible container that are fused together in order to hermetically close the  
\* container.

\* (u) Shelf stability. The condition achieved by application of heat,  
\* sufficient, alone or in combination with other ingredients and/or treatments,  
\* to render the product free of microorganisms capable of growing in the product  
\* at non-refrigerated conditions (over 50°F or 10°C) at which the product is  
\* intended to be held during distribution and storage. Shelf stability and  
\* shelf stable are synonymous with commercial sterility and commercially  
\* sterile, respectively.

\* (v) Thermal process. The heat treatment necessary to achieve shelf  
\* stability as determined by the establishment's processing authority. It is  
\* quantified in terms of:

\* (1) Times(s) and temperature(s); or

\* (2) Minimum product temperature.

\* (w) Venting. The removal of air from a retort before the start of  
\* process timing.

\* (x) Water activity. The ratio of the water vapor pressure of the  
\* product to the vapor pressure of pure water at the same temperature.



\* § 381.301 Containers and Closures

\* (a) Examination and cleaning of empty containers.

\* (1) Empty containers, closures, and flexible pouch roll stock shall be  
\* evaluated by the establishment to ensure that they are clean and free of  
\* structural defects and damage that may affect product or container integrity.  
\* Such an examination should be based upon a statistical sampling plan.

\* (2) All empty containers, closures, and flexible pouch roll stock shall  
\* be stored, handled, and conveyed in such a manner that will prevent soiling  
\* and damage that could affect the hermetic condition of the sealed container.

\* (3) Just before filling, rigid containers shall be cleaned to prevent  
\* incorporation of foreign matter into the finished product. Closures,  
\* semirigid containers, preformed flexible pouches, and flexible pouch roll  
\* stock contained in original wrappings do not need to be cleaned before use.

\* (b) Closure examinations for rigid containers (cans).

\* (1) Visual examinations. A closure technician shall visually examine  
\* the double seams formed by each closing machine head. When seam defects  
\* (e.g., cutovers, sharpness, knocked down flanges, false seams, droops) are  
\* observed, necessary corrective actions, such as adjusting or repairing the  
\* closing machine, shall be taken. In addition to the double seams, the entire  
\* container shall be examined for product leakage or obvious defects. A visual  
\* examination shall be performed on at least one container from each closing  
\* machine head, and the observations, along with any corrective actions, shall  
\* be recorded. Visual examinations shall be conducted with sufficient  
\* frequency to ensure proper closure and should be conducted at least every  
\* 30 minutes of continuous closing machine operation. Additional visual  
\* examinations shall be made by the closure technician at the beginning of  
\* production, immediately following every jam in the closing machine and after  
\* closing machine adjustment (including adjustment for changes in container  
\* size).

\* (2) Teardown examinations. Teardown examination of double seams  
\* formed by each closing machine head shall be performed by a closure technician  
\* at a frequency sufficient to ensure proper closure. These examinations  
\* should be made at intervals of not more than 4 hours of continuous closing  
\* machine operation. At least one container from each closing head shall be  
\* examined on the packer's end during each regular examination period.  
\* Examination results along with any necessary corrective actions, such as  
\* adjusting or repairing the closing machine, shall be promptly recorded by the  
\* closure technician. The establishment shall have container specification  
\* guidelines for double seam integrity on file and available for review by  
\* Program employees. A teardown examination of the can maker's end shall be  
\* performed on at least one container selected from each closing machine during  
\* each examination period except when teardown examinations are made on  
\* incoming empty containers or when, in the case of self-manufactured  
\* containers, the containers are made in the vicinity of the establishment and  
\* the container plant records are made available to Program employees.  
\* Additional teardown examinations on the packer's end should be made at the  
\* beginning of production, immediately following every jam in a closing machine  
\* and after closing machine adjustment (including adjustment for a change in  
\* container size). The following procedures shall be used in teardown  
\* examinations of double seams:

(i) One of the following two methods shall be employed for dimensional measurements of the double seam.

(a) Micrometer measurement. For cylindrical containers, measure the following dimensions (Figure 1) at three points approximately 120 degrees apart on the double seam excluding and at least one-half inch from the side seam juncture:

- (1) Double seam length - W;
- (2) Double seam thickness - S;
- (3) Body hook length - BH; and
- (4) Cover hook length - CH.

Maximum and minimum values for each dimensional measurement shall be recorded by the closure technician.

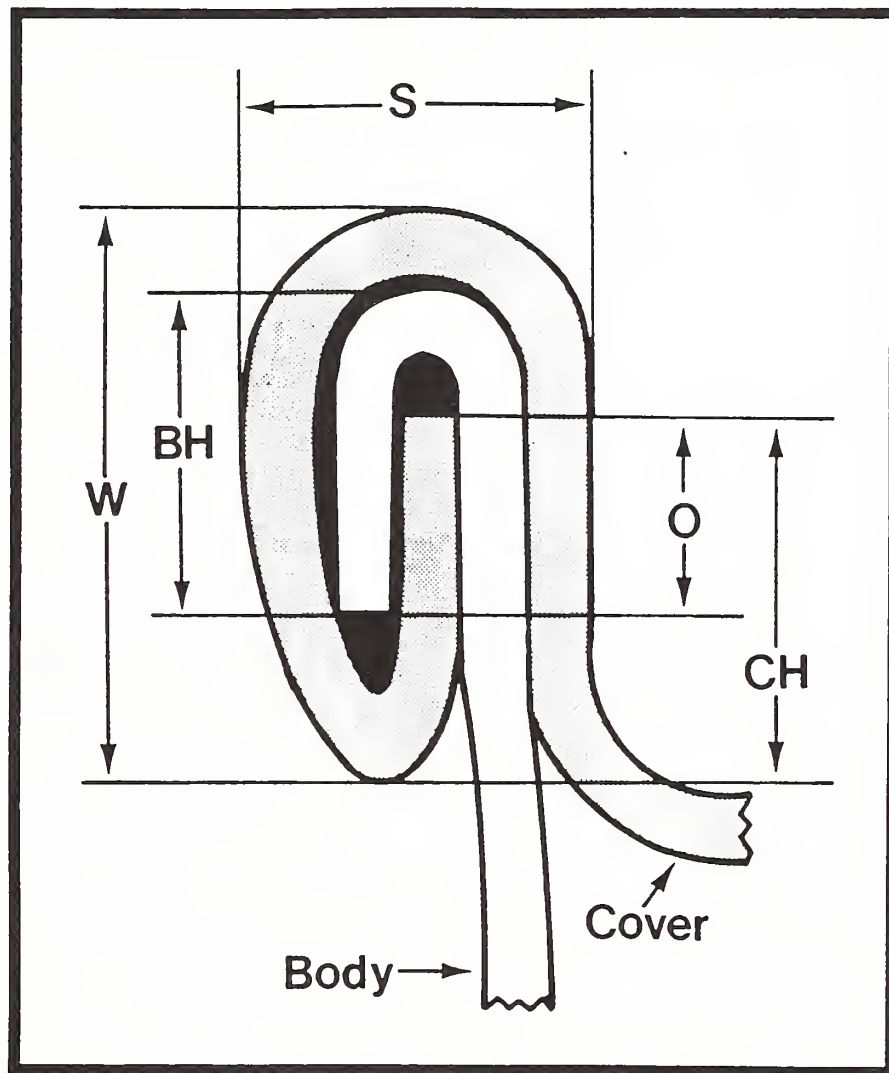


Figure 1

(b) Seamscope or seam projector. Required measurements of the seam include thickness, body hook, and overlap. Seam thickness shall be obtained by micrometer. For cylindrical containers, at least two locations, excluding the side seam juncture, shall be used to obtain the required measurements.

(ii) Seam tightness. Regardless of the dimensional measurement method used to measure seam dimensions, at a minimum, the seam(s) examined shall be stripped to assess the degree of wrinkling.

(iii) Side seam juncture rating. Regardless of the dimensional measurement method used to measure seam dimensions, the cover hook shall be stripped to examine the cover hook droop at the juncture for containers having side seams.

(iv) Examination of noncylindrical containers. Examination of noncylindrical containers (e.g., square, rectangular, "D"-shaped, and irregularly-shaped) shall be conducted as described in paragraphs (b)(2)(i), (ii), and (iii) of this section except that the required dimensional measurements shall be made on the double seam at the points listed in the establishment's container specification guidelines.

(c) Closure examinations for glass containers.

(1) Visual examinations. A closure technician shall visually assess the adequacy of the closures formed by each closing machine. When closure defects, such as loose or cocked caps, fractured or cracked containers and low vacuum jars, are observed, necessary corrective actions, such as adjusting or repairing the closing machine shall be taken and recorded. In addition to the closures, the entire container shall be examined for defects. Visual examinations shall be made with sufficient frequency to ensure proper closure and should be conducted at least every 30 minutes of continuous closing machine operation. Additional visual examinations shall be made by the closure technician and the observations recorded at the beginning of production, immediately following every jam in the closing machine, and after closing machine adjustment (including adjustment for a change in container size).

(2) Closure examinations and tests. Depending upon the container and closure, tests shall be performed by a closure technician at a frequency sufficient to ensure proper closure. These examinations should be made either before or after thermal processing and at intervals of not more than 4 hours of continuous closing machine operation. At least one container from each closing machine shall be examined during each regular examination period. Examination results along with any necessary corrective actions, such as adjusting or repairing the closing machine, shall be promptly recorded by the closure technician. The establishment shall have specification guidelines for closure integrity on file and available for review by Program employees. Additional closure examinations should be made at the beginning of production, immediately following every jam in the closing machine, and after closing machine adjustment (including adjustment for a change in container size).

(d) Closure examinations for semirigid and flexible containers.

(1) Heat seals.

(i) Visual examinations. A closure technician shall visually examine the seals formed by each sealing machine. When sealing defects are observed, necessary corrective actions, such as adjusting or repairing the sealing



\* machine, shall be taken and recorded. In addition to examining the heat  
\* seals, the entire container shall be examined for product leakage or obvious  
\* defects. Visual examinations shall be performed before and after the thermal  
\* processing operation with sufficient frequency to ensure proper closure.  
\* These examinations should be conducted at least in accordance with a  
\* statistical sampling plan. All defects noted and corrective actions taken  
\* shall be promptly recorded.

\* (ii) Physical tests. Tests determined by the establishment as necessary  
\* to assess container integrity shall be conducted by the closure technician at  
\* frequency sufficient to ensure proper closure. These tests shall be  
\* performed after the thermal processing operation and should be made at least  
\* every 2 hours of continuous production. The establishment's acceptance  
\* guidelines for each test procedure shall be on file and available for review  
\* by Program employees. Test results along with any necessary corrective  
\* actions, such as adjusting or repairing the sealing machine, shall be  
\* recorded.

\* (2) Double seams on semirigid or flexible containers shall be examined  
\* and the results recorded as provided in paragraph (b) of this section.  
\* Any additional measurements specified by the container manufacturer shall also  
\* be made and recorded.

\* (e) Container coding. Each container shall be marked with a permanent  
\* legible, identifying code mark. The mark shall, at a minimum, identify in  
\* code the product (unless the product name is lithographed or printed elsewhere  
\* on the container) and the day and year the product was packed.

\* (f) Handling of containers after closure.

\* (1) Containers and closures shall be protected from damage which may  
\* cause defects that are likely to affect the hermetic condition of the  
\* containers. The accumulation of stationary containers on moving conveyors  
\* should be minimized to avoid damage to the containers.

\* (2) The maximum time lapse between closing and initiation of thermal  
\* processing shall be 2 hours. However, the Administrator may specify a  
\* shorter period of time when considered necessary to ensure product safety and  
\* stability. A longer period of time between closing and the initiation of  
\* thermal processing may be permitted by the Administrator.

\* [Approved by the Office of Management and Budget under control  
\* number 0583-0015]

\* § 381.302 Thermal processing.

\* (a) Process schedules. Prior to the processing of canned product for  
\* distribution in commerce, an establishment shall have a process schedule (as  
\* defined in § 381.300(n) of this subpart) for each canned poultry product to be  
\* packed by the establishment.

\* (b) Source of process schedules.

\* (1) Process schedules used by an establishment shall be developed or  
\* determined by a processing authority.

\* (2) Any change in product formulation, ingredients, or treatments that  
\* are not already incorporated in a process schedule and that may adversely  
\* affect either the product heat penetration profile or sterilization value



(§ 381.302(b)(2) continued)

requirements shall be evaluated by the establishment's processing authority. If it is determined that any such change adversely affects the adequacy of the process schedule, the processing authority shall amend the process schedule accordingly.

(3) Complete records concerning all aspects of the development or determination of a process schedule, including any associated incubation tests, shall be made available by the establishment to the Program employee upon request.

(c) Submittal of process information.

(1) Prior to the processing of canned product for distribution in commerce, the establishment shall provide the inspector at the establishment with a list of the process schedules (including alternate schedules) along with any additional applicable information, such as the retort come-up operating procedures and critical factors.

(2) Letters or other written communications from a processing authority recommending all process schedules shall be maintained on file by the establishment. Upon request by Program employees, the establishment shall make available such letters or written communications (or copies thereof). If critical factors are identified in the process schedule, the establishment shall provide the inspector with a copy of the procedures for measuring, controlling, and recording these factors, along with the frequency of such measurements, to ensure that the critical factors remain within the limits used to establish the process schedule. Once submitted, the process schedules and associated critical factors and the procedures for measuring (including the frequency), controlling, and recording of critical factors shall not be changed without the prior written submittal of the revised procedures (including supporting documentation) to the inspector at the establishment.

[Approved by the Office of Management and Budget under control number 0583-0015]

§ 381.303 Critical factors and the application of the process schedule

Critical factors specified in the process schedule shall be measured, controlled and recorded by the establishment to ensure that these factors remain within the limits used to establish the process schedule. Examples of factors that are often critical to process schedule adequacy may include:

(a) General.

- (1) Maximum fill-in weight or drained weight;
- (2) Arrangement of pieces in the container;
- (3) Container orientation during thermal processing;
- (4) Product formulation;
- (5) Particle size;
- (6) Maximum thickness for flexible, and to some extent semirigid containers during thermal processing;
- (7) Maximum pH;

\* , (§ 381.303(a) continued)

- \* (8) Percent salt;
- \* (9) Ingoing (or formulated) nitrite level (ppm);
- \* (10) Maximum water activity; and
- \* (11) Product consistency or viscosity.
- \* (b) Continuous rotary and batch agitating retorts.
- \* (1) Minimum headspace; and
- \* (2) Retort reel speed.
- \* (c) Hydrostatic retorts.
- \* (1) Chain or conveyor speed.
- \* (d) Steam/air retorts.
- \* (1) Steam/air ratio; and
- \* (2) Heating medium flow rate.

\* [Approved by the Office of Management and Budget under control number  
\* 0583-0015]

\* § 318.304 Operations in the thermal processing area.

\* (a) Posting of processes. Process schedules (or operating process  
\* schedules) for daily production, including minimum initial temperatures and  
\* operating procedures for thermal processing equipment, shall be posted in a  
\* conspicuous place near the thermal processing equipment. Alternatively, such  
\* information shall be available to the thermal processing system operator and  
\* the inspector.

\* (b) Process indicators and retort traffic control. A system for  
\* product traffic control shall be established to prevent product from  
\* bypassing the thermal processing operation. Each basket, crate or similar  
\* vehicle containing unprocessed product, or at least one visible container in  
\* each vehicle, shall be plainly and conspicuously marked with a heat sensitive  
\* indicator that will visually indicate whether such unit has been thermally  
\* processed. Exposed heat sensitive indicators attached to container vehicles  
\* shall be removed before such vehicles are refilled with unprocessed product.  
\* Container loading systems for crateless retorts shall be designed to prevent  
\* unprocessed product from bypassing the thermal processing operation.

\* (c) Initial temperature. The initial temperature of the contents of  
\* the coldest container to be processed shall be determined and recorded by the  
\* establishment at the time the processing cycle begins to assure that the  
\* temperature of the contents of every container to be processed is not lower  
\* than the minimum initial temperature specified in the process schedule.  
\* Thermal processing systems which subject the filled and sealed containers to  
\* water at any time before process timing begins shall be operated to assure  
\* that such water will not lower the temperature of the product below the  
\* minimum initial temperature specified in the process schedule.

\* (d) Timing devices. Devices used to time applicable thermal processing  
\* operation functions or events, such as process schedule time, come-up time  
\* and retort venting, shall be accurate to assure that all such functions or  
\* events are achieved. Pocket watches and wrist watches are not considered  
\* acceptable timing devices. Analog and digital clocks are considered

(§ 381.304(d) continued)

acceptable. If such clocks do not display seconds, all required timed functions or events shall have at least a 1-minute safety factor over the specified thermal processing operation times. Temperature/time recording devices shall correspond within 15 minutes to the time of the day recorded on written records required by § 381.306.

(e) Measurement of pH. Unless other methods are approved by the Administrator, potentiometric methods using electronic instruments (pH meters) shall be used for making pH determinations when a maximum pH value is specified as a critical factor in a process schedule.

§ 318.305 Equipment and procedures for heat processing systems.

(a) Instruments and controls common to different thermal processing systems.

(1) Indicating temperature devices. Each retort shall be equipped with at least one indicating temperature device that measures the actual temperature within the retort. The indicating temperature device, not the temperature/time recording device, shall be used as the reference instrument for indicating the process temperature.

(i) Mercury-in-glass thermometers. A mercury-in-glass thermometer shall have divisions that are readable to 1°F (or 0.5°C) and whose scale contains not more than 17°F/inch (or 4.0°C/cm) of graduated scale. Each mercury-in-glass thermometer shall be tested for accuracy against a known accurate standard upon installation and at least once a year to ensure its accuracy. Records that specify the date, standard used, test method, and the person or testing authority performing the test shall be maintained on file by the establishment and made available to Program employees. A mercury-in-glass thermometer that has a divided mercury column or that cannot be adjusted to the standard shall be repaired and tested for accuracy before further use, or replaced.

(ii) Other devices. In lieu of mercury-in-glass thermometers, the Administrator, upon request, will consider other indicating temperature devices, such as resistance temperature detectors. Any such device that is approved shall, upon installation and at least once a year thereafter, be tested for accuracy against a known accurate standard. Records that specify the date, standard used, test method, and the person or testing authority performing the test shall be maintained on file by the establishment and made available to Program employees. Any such device which cannot be adjusted to the standard shall be replaced, or repaired and tested for accuracy before further use.

(2) Temperature/time recording devices. Each thermal processing system shall be equipped with at least one temperature/time recording device to provide a permanent record of temperatures within the thermal processing system. This recording device may be combined with the steam controller and may be a recording/controlling instrument. When compared to the known accurate indicating temperature device, the recording accuracy shall be equal to or better than 1°F (or 0.5°C) at the process temperature. The temperature recording chart should be adjusted to agree with, but shall never be higher than, the known accurate indicating temperature device. A means of preventing unauthorized changes in the adjustment shall be provided. For



\* example, a lock or a notice from management posted at or near the recording  
\* device warning that only authorized persons are permitted to make  
\* adjustments, are satisfactory means for preventing unauthorized changes.  
\* Air-operated temperature controllers shall have adequate filter systems to  
\* ensure a supply of clean, dry air. The recorder timing mechanism shall be  
\* accurate.

\* (i) Chart-type devices. Devices using charts shall be used only with  
\* the correct chart. Each chart shall have a working scale of not more than  
\* 55°F/inch (or 12°C/cm) within a range of 20°F (or 11°C) of the process  
\* temperature. Chart graduations shall not exceed 2°F (or 2°C) within a range of  
\* 10°F (or 5°C) of the process temperature. Multipoint plotting chart-type  
\* devices shall print temperature readings at intervals that will assure that the  
\* parameters of the process time and process temperature have been met. The  
\* frequency of recording should not exceed 1-minute intervals.

\* (ii) Other devices. In lieu of chart-type devices, the Administrator  
\* will consider for approval other recording devices upon request.

\* (3) Steam controllers. Each retort shall be equipped with an automatic  
\* steam controller to maintain the retort temperature. This may be a  
\* recording/controlling instrument when combined with a temperature/time  
\* recording device.

\* (4) Air valves. All air lines connected to retorts designed for  
\* pressure processing in steam shall be equipped with a globe valve or other  
\* equivalent-type valve or piping arrangement that will prevent leakage of air  
\* into the retort during the process cycle.

\* (5) Water valves. All retort water lines that are intended to be closed  
\* during a process cycle shall be equipped with a globe valve or other  
\* equivalent-type valve or piping arrangement that will prevent the leakage of  
\* water into the retort during the process cycle.

\* (b) Pressure processing in steam.

\* (1) Batch still retorts.

\* (i) The basic requirements and recommendations for indicating  
\* temperature devices and temperature/time recording devices are described in  
\* paragraphs (a)(1) and (2) of this section. Additionally, bulb sheaths or  
\* probes of indicating temperature devices and probes of temperature/time  
\* recording devices shall be installed either within the retort shell or in  
\* external wells attached to the retort. External wells shall be connected to  
\* the retort through at least a 3/4 inch (1.9 cm) diameter opening and equipped  
\* with a 1/16 inch (1.6 mm) or larger bleeder opening so located as to provide a  
\* constant flow of steam past the length of the bulb or probe. The bleeder for  
\* external wells shall emit steam continuously during the entire thermal  
\* processing period.

\* (ii) Steam controllers are required as described in paragraph (a)(3) of  
\* this section.

\* (iii) Steam inlet. The steam inlet to each retort shall be large enough  
\* to provide steam for proper operation of the retort, and shall enter at a  
\* point to facilitate air removal during venting.

\* (iv) Crate supports. Vertical still retorts with bottom steam entry  
\* shall employ bottom retort crate supports. Baffle plates shall not be used in  
\* the bottom of retorts.



(§ 381.305(b)(1) continued)

(v) Steam spreader. Perforated steam spreaders, if used, shall be maintained to ensure they are not blocked or otherwise inoperative. Horizontal still retorts shall be equipped with perforated steam spreaders that extend the full length of the retort unless the adequacy of another arrangement is documented by heat distribution data or other documentation from a processing authority. Such information shall be maintained on file by the establishment and made available to Program employees for review.

(vi) Bleeders and condensate removal. Bleeders, except those for external wells of temperature devices, shall have 1/8 inch (or 3 mm) or larger openings and shall be wide open during the entire process, including the come-up time. For horizontal still retorts, bleeders shall be located within approximately 1 foot (or 30 cm) of the outer most locations of containers at each end along the top of the retort. Additional bleeders shall be located not more than 8 feet (2.4 m) apart along the top. Bleeders may be installed at positions other than those specified above, as long as the establishment has heat distribution data or other documentation from the manufacturer or from a processing authority demonstrating that the bleeders accomplish removal of air and circulate the steam within the retort. This information shall be maintained on file by the establishment and made available to Program employees for review. All bleeders shall be arranged in a way that enables the retort operator to observe that they are functioning properly. Vertical retorts shall have at least one bleeder opening located in the portion of the retort opposite the steam inlet. All bleeders shall be arranged so that the retort operator can observe that they are functioning properly. In retorts having a steam inlet above the level of the lowest container, a bleeder shall be installed in the bottom of the retort to remove condensate. The condensate bleeder shall be so arranged that the retort operator can observe that it is functioning properly. The condensate bleeder shall be checked with sufficient frequency to ensure adequate removal of condensate. Visual checks should be performed at intervals of not more than 15 minutes and the results recorded. Intermittent condensate removal systems shall be equipped with an automatic alarm system that will serve as a continuous monitor of condensate bleeder functioning. The automatic alarm system shall be tested at the beginning of each shift for proper functioning and the results recorded. If the alarm system is not functioning properly, it must be repaired before the retort is used.

(vii) Stacking equipment.

(a) Equipment of holding or stacking containers in retorts. Crates, trays, gondolas, carts, and other vehicles for holding or stacking product containers in the retort shall be so constructed to ensure steam circulation during the venting, come-up, and process times. The bottom of each vehicle shall have perforations at least 1 inch (2.5 cm) in diameter on 2 inch (or 5 cm) centers or the equivalent unless the adequacy of another arrangement is documented by heat distribution data or other documentation from a processing authority and such information is maintained on file by the establishment and made available to Program employees for review.

(b) Divider plates. Whenever one or more divider plates are used between any two layers of containers or placed on the bottom of a retort vehicle, the establishment shall have on file documentation that the venting procedure allows the air to be removed from the retort before timing of the

\* thermal process is started. Such documentation shall be in the form of heat  
\* distribution data or documentation from a processing authority. This  
\* information shall be made available to Program employees for review.

\* (viii) Bleeder and vent mufflers. If mufflers are used on bleeders or  
\* vent systems, the establishment shall have a file documentation that the  
\* mufflers do not impede the removal of air from the retort. Such documentation  
\* shall consist of either heat distribution data or documentation from the  
\* muffler manufacturer or from a processing authority. This information shall  
\* be made available to Program employees for review.

\* (ix) Vents.

\* (a) Vents shall be located in that portion of the retort opposite the  
\* steam inlet and shall be designed, installed, and operated in such a way that  
\* air is removed from the retort before timing of the thermal process is  
\* started. Vents shall be controlled by a gate, plug cock, or other full-flow  
\* valve which shall be fully opened to permit rapid removal of air from retorts  
\* during the venting period.

\* (b) Vents shall not be connected to a closed drain system without an  
\* atmospheric break in the line. Where a retort manifold connects several pipes  
\* from a single retort, the manifold shall be controlled by a gate, plug cock,  
\* or other full-flow valve and the manifold shall be of a size such that the  
\* cross-sectional area of the manifold is larger than the total cross-sectional  
\* area of all connecting vents. The discharge shall not be connected to a closed  
\* drain without an atmospheric break in the line. A manifold header connecting  
\* vents or manifolds from several still retorts shall lead to the atmosphere.  
\* The manifold header shall not be controlled by a valve and shall be of a size  
\* such that the cross-sectional area is at least equal to the total  
\* cross-sectional area of all connecting retort manifold pipes from the maximum  
\* number of retorts to be vented simultaneously.

\* (c) Some typical installations and operating procedures are described  
\* below. Other retort installations, vent piping arrangements, operating  
\* procedures or auxiliary equipment such as divider plates may be used provided  
\* there is documentation that the air is removed from the retort before the  
\* process is started. Such documentation shall be in the form of heat  
\* distribution data or other documentation from the equipment manufacturer or  
\* processing authority. This information shall be maintained on file by the  
\* establishment and made available to Program employees for review.

\* (d) For crateless retort installations, the establishment shall have  
\* heat distribution data or other documentation from the equipment manufacturer  
\* or from a processing authority that demonstrates that the venting procedure  
\* used accomplishes removal of air and condensate. This information shall  
\* be maintained on file by the establishment and made available to Program  
\* employees for review.

\* (e) Examples of typical installations and operating procedures that  
\* comply with the requirements of this section are as follows:

\* (1) Venting horizontal retorts.

(§ 381.305(b)(1)(ix) continued)

(i) Venting through multiple 1 inch (2.5 cm) vents discharging directly to the atmosphere.

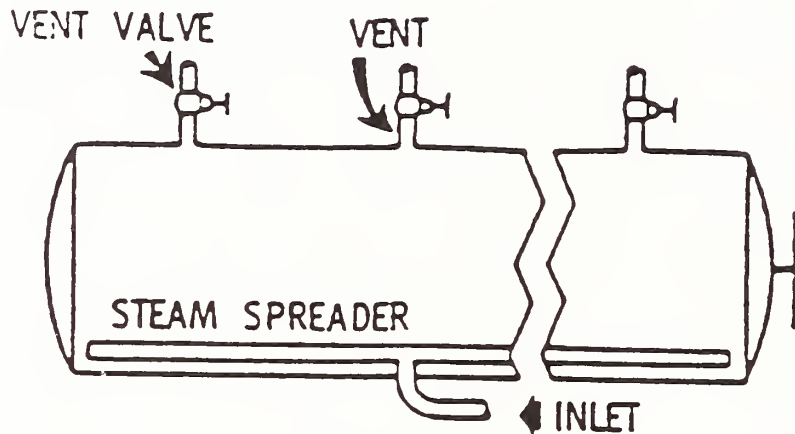


Figure 1.

Figure 1.

Specifications (Figure 1): One, 1-inch (2.5 cm) vent for every 5 feet (1.5 m) of retort length, equipped with a gate, plug cock, or other full-flow valve and discharging to atmosphere. The end vents shall not be more than 2 1/2 feet (or 75 cm) from ends of retort.

Venting method (Figure 1): Vent valves shall be wide open for at least 5 minutes and to at least 225°F (or 107°C), or at least 7 minutes and to at least 220°F (or 104.5°C).

(ii) Venting through multiple 1 inch (2.5 cm) vents discharging through a manifold to the atmosphere.

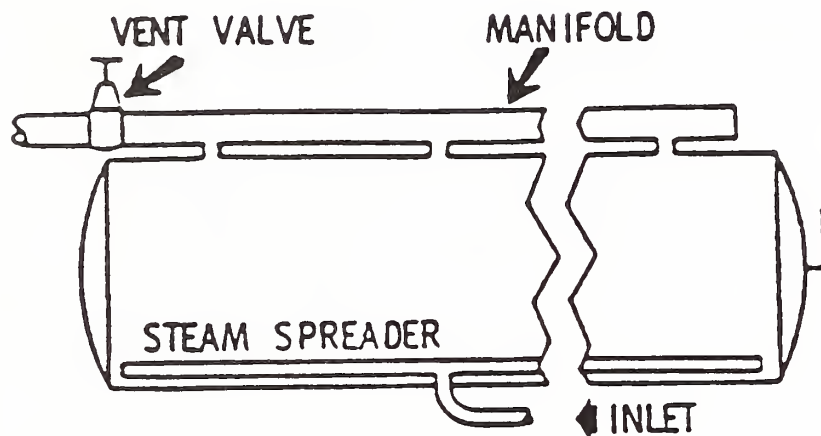


Figure 2

Specifications (Figure 2): One, 1-inch (2.5 cm) vent for every 5 feet (1.5 m) of retort length; vents not over 2 1/2 feet (or 75 cm) from ends of retort; size of manifold for retorts less than 15 feet (4.6 m) in length, 2 1/2 inches (6.4 cm), and for retorts 15 feet (4.6 m) and over in length, 3 inches (7.6 cm).

Venting method (Figure 2): The manifold vent gate, plug cock, or other full-flow valve shall be wide open for at least 6 minutes and to at least 225°F (or 107°C) or for at least 8 minutes and to at least 220°F (or 104.5°C).



(iii) Venting through water spreaders.

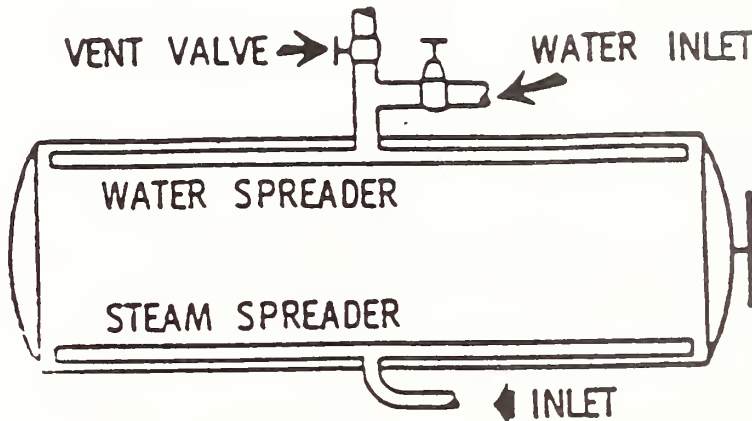


Figure 3.

Specifications (Figure 3): Size of vent and vent valve. For retorts less than 15 feet (4.6 m) in length, 2 inches (or 5 cm); for retorts 15 feet (4.6 m) and over in length, 2 1/2 inches (6.4 cm).

Size of water spreader (Figure 3): For retorts less than 15 feet (4.6 m) in length, 1 1/2 inches (3.8 cm); for retorts 15 feet (4.6 m) and over in length 2 inches (or 5 cm). The number of holes shall be such that their total cross-sectional area is equal to the cross-sectional area of the vent pipe inlet.

Venting method (Figure 3): The gate, plug cock, or other full-flow valve on the water spreader vent shall be wide open for at least 5 minutes and to at least 225°F (or 170°C), or for at least 7 minutes and to at least 220°F (or 104.5°C).

(§ 381.305(b)(1)(ix) continued)

(iv) Venting through a single 2 1/2 inch (6.4 cm) top vent for retorts not exceeding 15 feet (4.6 m) in length.

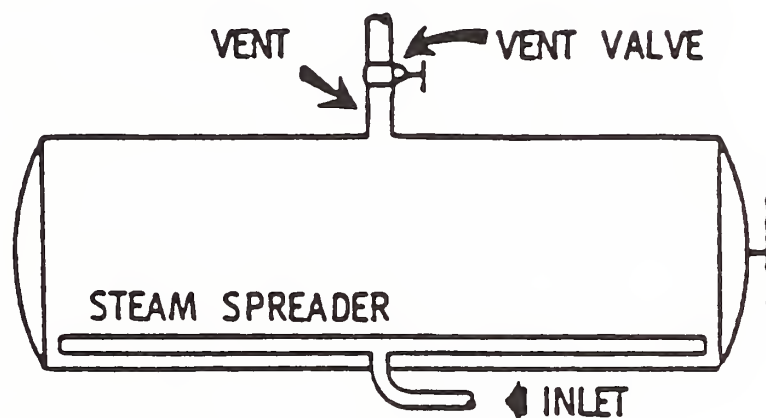


Figure 4.

Specifications (Figure 4): A 2 1/2 inch (6.4 cm) vent equipped with a 2 1/2 inch (6.4 cm) gate, plug cock, or other full-flow valve and located within 2 feet (61 cm) of the center of the retort.

Venting method (Figure 4): The vent valve shall be wide open for at least 4 minutes and to at least 220°F (or 104.5°C).

- (2) Venting vertical retorts.  
(i) Venting through a 1 1/2 inch (3.8 cm) overflow.

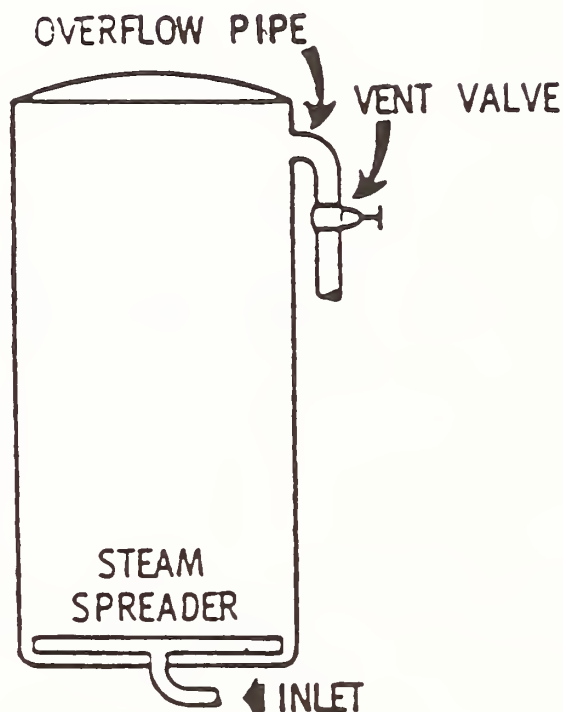


Figure 5.

Specifications (Figure 5): A 1 1/2 inch (3.8 cm) overflow pipe equipped with a 1 1/2 inch (3.8 cm) gate, plug cock, or other full-flow valve and with not more than 6 feet (1.8 m) of 1 1/2 inch (3.8 cm) pipe beyond the valve before a break to the atmosphere or to a manifold header.

Venting method (Figure 5): The vent valve shall be wide open for at least 4 minutes and to at least 218°F (or 103.5°C), or for at least 5 minutes and to at least 215°F (or 101.5°C).

(ii) Venting through a single 1 inch (2.5 cm) side or top vent.

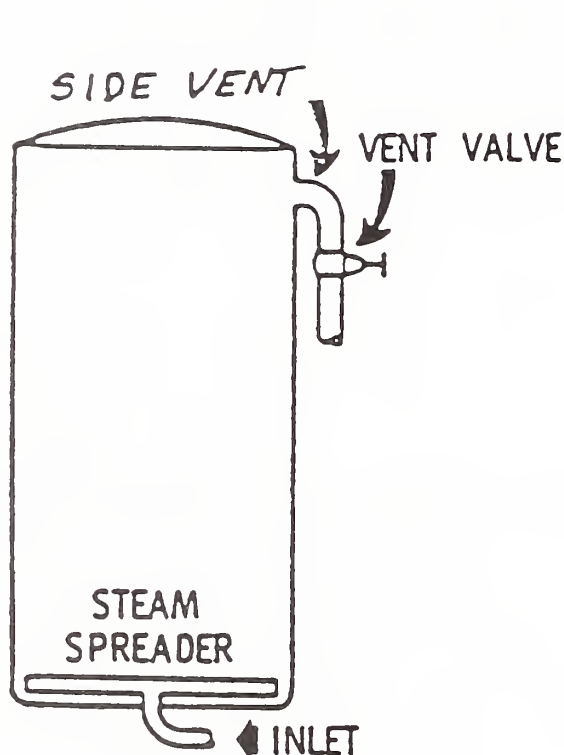


Figure 6.

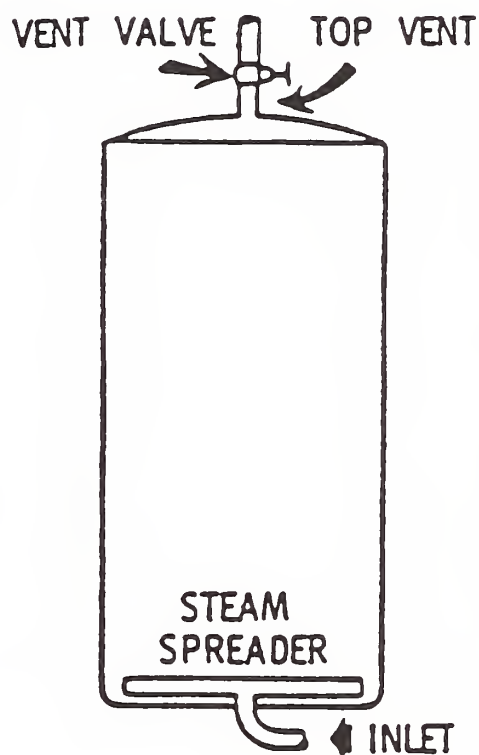


Figure 7.

Specifications (Figure 6 or 7): A 1 inch (2.5 cm) vent in lid or top side, equipped with a gate, plug cock, or other full-flow valve and discharging directly into the atmosphere or to a manifold header.

Venting method (Figure 6 or 7): The vent valve shall be wide open for at least 5 minutes and to at least 230°F (110°C), or for at least 7 minutes and to at least 220°F (or 104.5°C).



(2) Batch agitating retorts.

(i) The basic requirements for indicating temperature devices and temperature/time recording devices are described in paragraphs (a)(1) and (2) of this section. Additionally, bulb sheaths or probes of indicating temperature devices and probes of temperature/time recording devices shall be installed either within the retort shell or in external wells attached to the retort. External wells shall be connected to the retort through at least a 3/4 inch (1.9 cm) diameter opening and equipped with a 1/16 inch (1.6 mm) or larger bleeder opening so located as to provide a constant flow of steam past the length of the bulbs or probes. The bleeder for external wells shall emit steam continuously during the entire thermal processing period.

(ii) Steam controllers are required as described in paragraph (a)(3) of this section.

(iii) Steam inlet. The steam inlet to each retort shall be large enough to provide steam for proper operation of the retort and shall enter at a point(s) to facilitate air removal during venting.

(iv) Bleeders. Bleeders, except those for external wells of temperature devices, shall be 1/8 inch (or 3 mm) or larger and shall be wide open during the entire process including the come-up time. Bleeders shall be located within approximately 1 foot (or 30 cm) of the outermost location of containers, at each end along the top of the retort. Additional bleeders shall be located not more than 8 feet (2.4 m) apart along the top. Bleeders may be installed at positions other than those specified above, as long as the establishment has heat distribution data or other documentation from the manufacturer or from a processing authority that the bleeders accomplish removal of air and circulate the steam within the retort. This information shall be maintained on file by the establishment and made available to Program employees for review. All bleeders shall be arranged in a way that enables the retort operator to observe that they are functioning properly.

(v) Venting and condensate removal. The air in the retort shall be removed before processing is started. Heat distribution data or other documentation from the manufacturer or from the processing authority who developed the venting procedure shall be kept on file by the establishment and made available to Program employees for review. At the time the steam is turned on, the drain shall be opened to remove steam condensate from the retort. A bleeder shall be installed in the bottom of the retort to remove condensate during the retort operation. The condensate bleeder shall be so arranged that the retort operator can observe that it is functioning properly. The condensate bleeder shall be checked with sufficient frequency to ensure adequate removal of condensate. Visual checks should be performed at intervals of not more than 15 minutes and the results recorded.

Intermittent condensate removal systems shall be equipped with an automatic alarm system that will serve as a continuous monitor of condensate bleeder functioning. The automatic alarm system shall be tested at the beginning of each shift for proper functioning and the results recorded. If the alarm system is not functioning properly, it must be repaired before the retort is used.

(vi) Retort or reel speed timing. The retort or reel speed shall be checked before process timing begins and, if needed, adjusted as specified in the process schedule. In addition, the rotational speed shall be determined and recorded at least once during process timing of each retort load processed. Alternatively, a recording tachometer can be used to provide a continuous record of the speed. The accuracy of the recording tachometer

\* shall be determined and recorded at least once per shift by checking the retort  
\* or reel speed using an accurate stopwatch. A means of preventing unauthorized  
\* speed changes on retorts shall be provided. For example, a lock or a notice  
\* from management posted at or near the speed adjustment device warning that  
\* only authorized persons are permitted to make adjustments are satisfactory  
\* means of preventing unauthorized changes.

\* (vii) Bleeder and vent mufflers. If mufflers are used on bleeders or  
\* vent systems, the establishment shall have documentation that the mufflers do  
\* not impede the removal of air from the retort. Such documentation shall  
\* consist of either heat distribution data or documentation from the muffler  
\* manufacturer or from a processing authority. This information shall be  
\* maintained on file by the establishment and made available to Program  
\* employees for review.

\* (3) Continuous rotary retorts.

\* (i) The basic requirements for indicating temperature devices and  
\* temperature/time recording devices are described in paragraphs (a)(1) and (2)  
\* of this section. Additionally, bulb sheaths or probes of indicating tempera-  
\* ture devices and probes of temperature/time recording devices shall be  
\* installed either within the retort shell or in external wells attached to the  
\* retort. External wells shall be connected to the retort through at least a  
\* 3/4 inch (1.9 cm) diameter opening and equipped with a 1/16 inch (1.6 mm) or  
\* larger bleeder opening so located as to provide a constant flow of steam past  
\* the length of the bulbs or probes. The bleeder for external wells shall emit  
\* steam continuously during the entire thermal processing period.

\* (ii) Steam controllers are required as described in paragraph (a)(3) of  
\* this section.

\* (iii) Steam inlet. The steam inlet to each retort shall be large enough  
\* to provide steam for proper operation of the retort and shall enter at a  
\* point(s) to facilitate air removal during venting.

\* (iv) Bleeders. Bleeders, except those for external wells of temperature  
\* devices, shall be 1/8 inch (or 3.2 mm) or larger and shall be wide open during  
\* the entire process including the come-up time. Bleeders shall be located  
\* within approximately 1 foot (or 30 cm) of the outermost location of  
\* containers, at each end along the top of the retort. Additional bleeders shall  
\* be located not more than 8 feet (2.4 m) apart along the top of the retort.  
\* Bleeders may be installed at positions other than those specified above, as  
\* long as the establishment has heat distribution data or other documentation  
\* from the manufacturer or a processing authority, that the bleeders accomplish  
\* removal of air and circulate the steam within the retort. This information  
\* shall be maintained on file by the establishment and made available to Program  
\* employees for review. All bleeders shall be arranged so that the retort  
\* operator can observe that they are functioning properly.

\* (v) Venting and condensate removal. The air in the retort shall be  
\* removed before processing is started. Heat distribution data or other  
\* documentation from the manufacturer or from the processing authority who  
\* developed the venting procedure shall be kept on file by the establishment  
\* and made available to Program employees for review. At the time the steam is  
\* turned on, the drain shall be opened to remove steam condensate from the  
\* retort. A bleeder shall be installed in the bottom of the shell to remove  
\* condensate during the retort operation. The condensate bleeder shall be so  
\* arranged that the retort operator can observe that it is functioning properly.  
\* The condensate bleeder shall be checked with sufficient frequency to ensure



adequate removal of condensate. Visual checks should be performed at intervals of not more than 15 minutes and the results recorded. Intermittent condensate removal systems shall be equipped with an automatic alarm system that will serve as a continuous monitor of condensate bleeder functioning. The automatic alarm system shall be tested at the beginning of each shift for proper functioning and the results recorded. If the alarm system is not functioning properly, it must be repaired before the retort is used.

(vi) Retort speed timing. The rotational speed of the retort shall be specified in the process schedule. The speed shall be adjusted as specified, and recorded by the establishment when retort is started, and checked and recorded at intervals not to exceed 4 hours to ensure that the correct retort speed is maintained. Alternatively, a recording tachometer may be used to provide a continuous record of the speed. If a recording tachometer is used, the speed shall be manually checked against an accurate stopwatch at least once per shift and the results recorded. A means of preventing unauthorized speed changes on retorts shall be provided. For example, a lock or a notice from management posted at or near the speed adjustment device warning that only authorized persons are permitted to make adjustments are satisfactory means of preventing unauthorized changes.

(vii) Bleeders and vent mufflers. If mufflers are used on bleeders or vent systems, the establishment shall have documentation that the mufflers do not impede the removal of air from the retort. Such documentation shall consist of either heat distribution data or other documentation from the muffler manufacturer or from a processing authority. This information shall be maintained on file by the establishment and made available to Program employees for review.

(4) Hydrostatic retorts.

(i) The basic requirements for indicating temperature devices and temperature/time recording devices are described in paragraphs (a)(1) and (2) of this section. Additionally, indicating temperature devices shall be located in the steam dome near the steam/water interface. Where the process schedule specifies maintenance of particular water temperatures in the hydrostatic water legs, at least one indicating temperature device shall be located in each hydrostatic water leg so that it can accurately measure water temperature and be easily read. The temperature/time recorder probe shall be installed either within the steam dome or in a well attached to the dome. Each probe shall have a 1/16 inch (1.6 mm) or larger bleeder opening which emits steam continuously during the processing period. Additional temperature/time recorder recorder probes shall be installed in the hydrostatic water legs if the process schedule specifies maintenance of particular temperatures in these water legs.

(ii) Steam controllers are required as described in paragraph (a)(3) of this section.

(iii) Steam inlet. The steam inlets shall be large enough to provide steam for proper operation of the retort.

(iv) Bleeders. Bleeder openings 1/4 inch (or 6 mm) or larger shall be located in the steam chamber(s) opposite the point of steam entry. Bleeders shall be wide open and shall emit steam continuously during the entire process, including the come-up time. All bleeders shall be arranged in such a way that the operator can observe that they are functioning properly.

(v) Venting. Before the start of processing operations, the retort steam chamber(s) shall be vented to ensure removal of air. Heat distribution

\* data or other documentation from the manufacturer or from a processing  
\* authority demonstrating that the air is removed from the retort prior to  
\* processing shall be kept on file at the establishment and made available to  
\* Program employees for review.

\* (vi) Conveyor speed. The conveyor speed shall be calculated to obtain  
\* the required process time and recorded by the establishment when the retort is  
\* started. The speed shall be checked and recorded at intervals not to exceed  
\* 4 hours to ensure that the correct conveyor speed is maintained. A recording  
\* device may be used to provide a continuous record of the conveyor speed. When  
\* a recording device is used, the speed shall be manually checked against an  
\* accurate stopwatch at least once per shift by the establishment. A means of  
\* preventing unauthorized speed changes of the conveyor shall be provided. For  
\* example, a lock or a notice from management posted at or near the speed  
\* adjustment device warning that only authorized persons are permitted to make  
\* adjustments are satisfactory means of preventing unauthorized changes.

\* (vii) Bleeders and vent mufflers. If mufflers are used on bleeders or  
\* vent systems, the establishment shall have documentation that the mufflers do  
\* not impede the removal of air from the retort. Such documentation shall  
\* consist of either heat distribution data or other documentation from the  
\* muffler manufacturer or from a processing authority. This information shall be  
\* maintained on file by the establishment and made available to Program employees  
\* for review.

\* (c) Pressure processing in water.

\* (1) Batch still retorts.

\* (i) The basic requirements for indicating temperature devices and  
\* temperature/time recording devices are described in paragraphs (a)(1) and (2)  
\* of this section. Additionally, bulbs or probes of indicating temperature  
\* devices shall be located in such a position that they are beneath the surface  
\* of the water throughout the process. On horizontal retorts the indicating  
\* temperature device bulb or probe shall be inserted directly into the retort  
\* shell. In both vertical and horizontal retorts, the indicating temperature  
\* device bulb or probe shall extend directly into the water a minimum of 2 inches  
\* (or 5 cm) without a separable well or sleeve. In vertical retorts equipped  
\* with a recorder/controller, the controller probe shall be located at the bottom  
\* of the retort below the lowest crate rest in such a position that the steam  
\* does not strike it directly. In horizontal retorts so equipped, the controller  
\* probe shall be located between the water surface and the horizontal plane  
\* passing through the center of the retort so that there is no opportunity for  
\* direct steam impingement on the controller probe. Air-operated temperature  
\* controllers shall have filter systems to ensure a supply of clean, dry air.

\* (ii) Pressure recording device. Each retort shall be equipped with a  
\* pressure recording device which may be combined with a pressure controller.

\* (iii) Steam controllers are required as described in paragraph (a)(3) of  
\* this section.

\* (iv) Heat distribution. Heat distribution data or other documentation  
\* from the equipment manufacturer or a processing authority demonstrating  
\* uniform heat distribution within the retort shall be kept on file at the  
\* establishment and made available to Program employees for review.

\* (v) Crate supports. A bottom crate support shall be used in vertical  
\* retorts. Baffle plates shall not be used in the bottom of the retort.

\* (vi) Stacking equipment. For filled flexible containers and, where  
\* applicable, semirigid containers, stacking equipment shall be designed to



\* ensure that the thickness of the filled containers does not exceed that  
\* specified in the process schedule and that the containers do not become  
\* displaced and overlap or rest on one another during the thermal process.

\* (vii) Drain valve. A nonclogging, water-tight drain valve shall be  
\* used. Screens shall be installed over all drain openings.

\* (viii) Water level. There shall be a means of determining the water  
\* level in the retort during operation (i.e., by using a gauge, electronic  
\* sensor, or sight glass indicator). For retorts requiring complete immersion  
\* of containers, water shall cover the top layer of containers during the entire  
\* come-up time and thermal processing periods and should cover the top layer of  
\* containers during cooling. For retorts using cascading water or water sprays,  
\* the water level shall be maintained within the range specified by the retort  
\* manufacturer or processing authority during the entire come-up, thermal  
\* processing, and cooling periods. A means to ensure that water circulation  
\* continues as specified throughout the come-up, thermal processing, and cooling  
\* periods shall be provided. The retort operator shall check and record the  
\* water level at intervals to ensure it meets the specified processing  
\* parameters.

\* (ix) Air supply and controls. In both horizontal and vertical still  
\* retorts, a means shall be provided for introducing compressed air or steam at  
\* the pressure required to maintain container integrity. Compressed air and  
\* steam entry shall be controlled by an automatic pressure control unit. A  
\* nonreturn valve shall be provided in the air supply line to prevent water from  
\* entering the system. Overriding air or steam pressure shall be maintained  
\* continuously during the come-up, thermal processing, and cooling periods. If  
\* air is used to promote circulation, it shall be introduced into the steam line  
\* at a point between the retort and the steam control valve at the bottom of the  
\* retort. The adequacy of the air circulation for maintaining uniform heat  
\* distribution within the retort shall be documented by heat distribution data  
\* or other documentation from a processing authority, and such data shall be  
\* maintained on file by the establishment and made available to Program  
\* employees for review.

\* (x) Water recirculation. When a water recirculation system is used for  
\* heat distribution, the water shall be drawn from the bottom of the retort  
\* through a suction manifold and discharged through a spreader that extends the  
\* length or circumference of the top of the retort. The holes in the water  
\* spreader shall be uniformly distributed. The suction outlets shall be  
\* protected with screens to keep debris from entering the recirculation system.  
\* The pump shall be equipped with a pilot light or a similar device to warn the  
\* operator when it is not running, and with a bleeder to remove air when  
\* starting operations. Alternatively, a flow-meter alarm system can be used to  
\* ensure proper water circulation. The adequacy of water circulation for  
\* maintaining uniform heat distribution within the retort shall be documented by  
\* heat distribution data or other documentation from a processing authority and  
\* such data shall be maintained on file by the establishment and made available  
\* to Program employees for review. Alternative methods for recirculation of  
\* water in the retort may be used, provided there is documentation in the form  
\* of heat distribution data or other documentation from a processing authority  
\* maintained on file by the establishment and made available to Program employees  
\* for review.

\* (xi) Cooling water entry: In retorts for processing product packed in  
\* glass jars, the incoming cooling water should not directly strike the jars, in  
\* order to minimize glass breakage by thermal shock.

\* (2) Batch agitating retorts. \*

\* (i) The basic requirements and recommendations for indicating temperature  
\* devices and temperature/time recording devices are described in paragraphs (a)(1)  
\* and (2) of this section. Additionally, the indicating temperature device bulb  
\* or probe shall extend directly into the water without a separable well or  
\* sleeve. The recorder/controller probe shall be located between the water  
\* surface and the horizontal plane passing through the center of the retort so  
\* that there is no opportunity for steam to directly strike the controller bulb  
\* or probe.

\* (ii) Pressure recording device. Each retort shall be equipped with a  
\* pressure recording device which may be combined with a pressure controller.

\* (iii) Steam controllers are required as described in paragraph (a)(3)  
\* of this section.

\* (iv) Heat distribution. Heat distribution data or other documentation  
\* from the equipment manufacturer or a processing authority shall be kept on  
\* file by the establishment and made available to Program employees for review.

\* (v) Stacking equipment. All devices used for holding product containers  
\* (e.g., crates, trays, divider plates) shall be so constructed to allow the  
\* water to circulate around the containers during the come-up and thermal process  
\* periods.

\* (vi) Drain valve. A nonclogging, water-tight drain valve shall be  
\* used. Screens shall be installed over all drain openings.

\* (vii) Water level. There shall be a means of determining the water  
\* level in the retort during operation (i.e., by using a gauge, electronic  
\* sensor, or sight glass indicator). Water shall completely cover all containers  
\* during the entire come-up, thermal processing, and cooling periods. A means  
\* to ensure that water circulation continues as specified throughout the  
\* come-up, thermal processing, and cooling periods shall be provided. The  
\* retort operator shall check and record the adequacy of the water level with  
\* sufficient frequency to ensure it meets the specified processing parameters.

\* (viii) Air supply and controls. Retorts shall be provided with a means  
\* for introducing compressed air or steam at the pressure required to maintain  
\* container integrity. Compressed air and steam entry shall be controlled by an  
\* automatic pressure control unit. A nonreturn valve shall be provided in the  
\* air supply line to prevent water from entering the system. Overriding air or  
\* steam pressure shall be maintained continuously during the come-up, thermal  
\* processing, and cooling periods. If air is used to promote circulation, it  
\* shall be introduced into the steam line at a point between the retort and the  
\* steam control valve at the bottom of the retort. The adequacy of the air  
\* circulation for maintaining uniform heat distribution within the retort shall  
\* be documented by heat distribution data or other documentation from a  
\* processing authority, and such data shall be maintained on file by the  
\* establishment and made available to Program employees for review.

\* (ix) Retort or reel speed timing. The retort or reel speed timing shall  
\* be checked before process timing begins and, if needed, adjusted as specified  
\* in the process schedule. In addition, the rotational speed shall be determined  
\* and recorded at least once during process timing of each retort load processed.  
\* Alternatively, a recording tachometer can be used to provide a continuous  
\* record of the speed. The accuracy of the recording tachometer shall be deter-  
\* mined and recorded at least once per shift by the establishment by checking the  
\* retort or reel speed using an accurate stopwatch. A means of preventing

unauthorized speed changes on retorts shall be provided. For example, a lock or a notice from management posted at or near the speed adjustment device warning that only authorized persons are permitted to make adjustments are satisfactory means of preventing unauthorized changes.

(x) Water recirculation. If a water recirculation system is used for heat distribution, it shall be installed in such a manner that water will be drawn from the bottom of the retort through a suction manifold and discharged through a spreader which extends the length of the top of the retort. The holes in the water spreader shall be uniformly distributed. The suction outlets shall be protected with nonclogging screens to keep debris from entering the recirculation system. The pump shall be equipped with a pilot light or a similar device to warn the operator when it is not running and with a bleeder to remove air when starting operations. Alternatively, a flow-meter alarm system can be used to ensure proper water circulation. The adequacy of water circulation for maintaining uniform heat distribution within the retort shall be documented by heat distribution data or other documentation from a processing authority, and such data shall be maintained on file by the establishment and made available to Program employees for review. Alternative methods for recirculation of water in the retort may be used provided there is documentation in the form of heat distribution data or other documentation from a processing authority maintained on file by the establishment and made available to Program employees for review.

(xi) Cooling water entry. In retorts for processing product packed in glass jars, the incoming cooling water should not directly impinge on the jars, in order to minimize glass breakage by thermal shock.

(d) Pressure processing with steam/air mixtures in batch retorts.

(1) The basic requirements for indicating temperature devices and temperature/time recording devices are described in paragraphs (a)(1) and (2) of this section. Additionally, bulb sheaths or probes for indicating temperature devices and temperature/time recording devices or controller probes shall be inserted directly into the retort shell in such a position that steam does not strike them directly.

(2) Steam controllers are required as described in paragraph (a)(3) of this section.

(3) Recording pressure controller. A recording pressure controller shall be used to control the air inlet and the steam/air mixture outlet.

(4) Circulation of steam/air mixture. A means shall be provided for the circulation of the steam/air mixture to prevent formation of low-temperature pockets. The efficiency of the circulation system shall be documented by heat distribution data or other documentation from a processing authority, and such data shall be maintained on file by the establishment and made available to Program employees for review. The circulation system shall be checked to ensure its proper functioning and shall be equipped with pilot light or a similar device to warn the operator when it is not functioning. Because of the variety of existing designs, reference shall be made to the equipment manufacturer for details of installation, operation, and control.

(5) The Administrator shall be immediately be notified by the official establishment of any such system in use or placed into use on or after the effective date of this rule.

(e) Atmospheric cookers.

(1) Temperature/time recording device. Each atmospheric cooker (e.g., hot water bath) shall be equipped with at least one temperature/time recording



device in accordance with the basic requirements described in paragraph (a)(2) of this section.

(2) Heat distribution. Each atmospheric cooker shall be equipped and operated to ensure uniform heat distribution throughout the processing system during the thermal process. Heat distribution data or other documentation from the manufacturer or a processing authority demonstrating uniform heat distribution within the cooker shall be kept on file by the establishment and made available to Program employees for review.

(f) Other systems. All other systems are not specifically delineated in this section and used for the thermal processing of canned product will be evaluated on a case-by-case basis by the Administrator. Systems will be approved if they are found to conform to the applicable requirements of this section and to produce shelf stable products consistently and uniformly.

(g) Equipment maintenance.

(1) Upon installation, all instrumentation and controls shall be checked by the establishment for proper functioning and accuracy and, thereafter, at any time their functioning or accuracy is suspect.

(2) At least once a year each thermal processing system shall be examined by an individual not directly involved in daily operations to ensure the proper functioning of the system as well as all auxiliary equipment and instrumentation. In addition, each thermal processing system should be examined before the resumption of operation following an extended shutdown.

(3) Air and water valves that are intended to be closed during thermal processing shall be checked by the establishment for leaks. Defective valves shall be repaired or replaced as needed.

(4) Vent and bleeder mufflers shall be checked and maintained or replaced by the establishment to prevent any reduction in vent or bleeder efficiency.

(5) When water spreaders are used for venting, a maintenance schedule shall be developed and implemented to assure that the holes are maintained at their original size.

(6) Records shall be kept on all maintenance items that could affect the adequacy of the thermal process. Records shall include the date and type of maintenance performed and the person conducting the maintenance.

(h) Container cooling and cooling water.

(1) Potable water shall be used for cooling except as provided for in paragraphs (2) and (3), below.

(2) Cooling canal water shall be chlorinated or treated with a chemical approved by the Administrator as having a bactericidal effect equivalent to chlorination. There shall be a measurable residual of the sanitizer in the water at the discharge point of the canal. Cooling canals shall be cleaned and replenished with potable water to prevent the buildup of organic matter and other materials.

\* (3) Container cooling waters that are recycled or reused shall be  
\* handled in systems that are so designed, operated, and maintained so there  
\* is no buildup of microorganisms, organic matter, and other materials in  
\* the systems and in the waters. System equipment, such as pipelines,

\*  
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holding tanks and cooling towers, shall be constructed and installed so that they can be cleaned and inspected. In addition, the establishment shall maintain, and make available to Program employees for review, information on at least the following:

- (i) System design and construction;
- (ii) System operation including the rates of renewal with fresh, potable water and the means for treating the water so that there is a measurable residual of an acceptable sanitizer, per paragraph (h) (2) of this section, in the water at the point where the water exits the container cooling vessel;
- (iii) System maintenance including procedures for the periodic cleaning and sanitizing of the entire system; and
- (iv) Water quality standards, such as microbiological, chemical and physical, monitoring procedures including the frequency and site(s) of sampling, and the corrective actions taken when water quality standards are not met.

(i) Post-process handling of containers. Containers shall be handled in a manner that will prevent damage to the hermetic seal area. All worn and frayed belting, can retarders, cushions, and the like shall be replaced with nonporous materials. To minimize container abrasions, particularly in the seal area, containers should not remain stationary on moving conveyors. All post-process container handling equipment should be kept clean so there is no buildup of microorganisms on surfaces in contact with the containers.

[Approved by the Office of Management and Budget under control number number 0583-0015.]

#### § 381.306 Processing and production records

At least the following processing and production information shall be recorded by the establishment: date of production; product name and style; container code; container size and type; and the process schedule, including the minimum initial temperature. Measurements made to satisfy the requirements of § 381.303 regarding the control of critical factors shall be recorded. In addition, where applicable, the following information and data shall also be recorded:

(a) Processing in steam.

(1) Batch still retorts. For each retort batch, record the retort number of other designation, the approximate number of containers or the number of retort crates per retort load, product initial temperature, time steam on, the time and temperature vent closed, the start of process timing, time steam off, and the actual processing time. The indicating temperature device and the temperature recorder shall be read at the same time at least once during process timing and the observed temperatures recorded.

(2) Batch agitating retorts. In addition to recording the information required for batch, still steam retorts in paragraph (a)(1) of this section, record the functioning of the condensate bleeder(s) and the retort or reel speed.

(3) Continuous rotary retorts. Record the retort system number, the approximate total number of containers retorted, product initial temperature, time steam on, the time and temperature vent closed, time process temperature

reached, the time the first can enters and the time the last can exits the retort. The retort or reel speed shall be determined and recorded at intervals not to exceed 4 hours. Readings of the indicating temperature device(s) and temperature recorder(s) shall be made and recorded at the time the first container enters the retort and thereafter with sufficient frequency to ensure compliance with the process schedule. These observations should be made and recorded at intervals not exceeding 30 minutes of continuous retort operation. Functioning of the condensate bleeder(s) shall be observed and recorded at the time the first container enters the retort and thereafter as specified in § 381.305(b)(3)(v).

(4) Hydrostatic retorts. Record the retort system number, the approximate total number of containers retorted, product initial temperature, time steam on, the time and temperature vent(s) closed, time process temperature reached, time first containers enter the retort, time last containers exit the retort, and, if specified in the process schedule, measurements of temperatures in the hydrostatic water legs. Readings of the temperature indicating device, which is located in the steam/water interface, and the temperature recording device shall be observed and the temperatures recorded at the time the first containers enter the steam dome. Thereafter, these instruments shall be read and the temperatures recorded with sufficient frequency to ensure compliance with the temperature specified in the process schedule and should be made at least every hour of continuous retort operation. Container conveyor speed, and for agitating hydrostatic retorts, the rotative chain speed, shall be determined and recorded at intervals of sufficient frequency to ensure compliance with the process schedule and should be performed at least every 4 hours.

(b) Processing in water.

(1) Batch still retorts. For each retort batch, record the retort number or other designation, the approximate number of containers or number of retort crates per retort load, product initial temperature, time steam on, the start of process timing, water level, water recirculation rate (if critical), overriding pressure maintained, time steam off, and actual processing time. The indicating temperature device and the temperature recorder shall be read at the same time at least once during processing timing and the observed temperatures recorded.

(2) Batch agitating retorts. In addition to recording the information required in paragraph (b)(1) of this section, record the retort or reel speed.

(c) Processing in steam/air mixtures. For each retort batch, record the retort number or other designation, the approximate number of containers or number of retort crates per retort load, product initial temperature, time steam on, venting procedure if applicable, the start of process timing, maintenance of circulation of the steam/air mixture, air flow rate or forced recirculation flow rate (if critical), overriding pressure maintained, time steam off, and actual process time and temperature. The indicating temperature device and the temperature recorder shall be read at the same time at least once during process timing and the observed temperatures recorded.

(d) Atmospheric cookers.

(1) Batch-type systems. For each cooker batch, record the cooker number or other designation and the approximate number of containers. In addition, record all critical factors of the process schedule such as cooker



temperature, initial temperature, the time the thermal process cycle begins and ends, hold time, and the final internal product temperature.

(2) Continuous-type systems. Record the cooker number or other designation, the time the first containers enter and the last containers exit a cooker, and the approximate total number of containers processed. In addition, record all critical factors of the process schedule such as the initial temperature, cooker speed, and final internal product temperature.

[Approved by the Office of Management and Budget under control number 0583-0015]

§ 381.307 Record review and maintenance.

(a) Process records. Charts from temperature/time recording devices shall be identified by production date, container code, processing vessel number or other designation, and other data as necessary to enable correlation with the records required in § 381.306. Each entry on a record shall be made at the time the specific event occurs, and the recording individual shall sign or initial each record form. No later than 1 working day after the actual process, the establishment shall review all processing and production records to ensure completeness and to determine if all product received the process schedule. All records, including the temperature/time recorder charts and critical factor control records, shall be signed or initiated and dated by the person conducting the review. All processing and production records required in this subpart shall be made available to Program employees for review.

(b) Automated process monitoring and record keeping. When requested by an establishment, the Administrator will consider the approval of automated process monitoring and recordkeeping systems. Any approved system, alone or in combination with written records, shall be designed and operated in a manner which will ensure compliance with the applicable requirements of § 381.306.

(c) Container closure records. Written records of all container closure examinations shall specify the container code, the date and time of container closure examination, the measurement(s) obtained, and any corrective actions taken. Records shall be signed or initialed by the container closure technician and shall be reviewed and signed by the establishment within 1 working day after the actual production to ensure that the records are complete and that the closing operations have been properly controlled. All container closure examination records required in this subpart shall be made available to Program employees for review.

(d) Distribution of product. Records shall be maintained by the establishment identifying initial distribution of the finished product to facilitate, if necessary, the segregation of specific production lots that may have been contaminated or are otherwise unsound for their intended use.

(e) Retention of records. Copies of all processing and production records required in § 381.306 shall be retained for no less than 1 year at the establishment, and for an additional 2 years at the establishment or other location from which the records can be made available to Program employees within 3 working days.

[Approved by the Office of Management and Budget under control number 0583-0015]

(a) Whenever the actual process is less than the process schedule or when any critical factor does not comply with the requirements for that factor as specified in the process schedule, it shall be considered a deviation in processing.

(b) Deviations in processing (or process deviations) shall be handled under an approved quality control program as provided in paragraph (c) of this section or shall be handled in accordance with paragraph (d) of this section.

(c) Any partial quality control program or any portion of a total quality system for handling process deviations shall be prepared and submitted to the Administrator for approval in accordance with §381.145 of this subchapter.

(d) Handling process deviations without an approved quality control program.

(1) Deviations identified in process. If a deviation is noted at any time before the completion of the intended process schedule, the establishment shall:

(i) Immediately reprocess the product using the full process schedule; or,

(ii) Use an appropriate alternate process schedule provided such a process schedule has been established in accordance with § 381.302(a) and (b) and is filed with the inspector in accordance with § 381.302(c); or ,

(iii) Hold the product involved and have the deviation evaluated by a processing authority the assess the safety and stability of the product. Upon completion of the evaluation, the establishment shall provide the inspector the following:

(a) A complete description of the deviation along with all necessary supporting documentation;

(b) A copy of the evaluation report; and,

(c) A description of any product disposition actions, either taken or proposed.

(iv) Product handled in accordance with (iii) shall not be shipped from the establishment until the Program has reviewed all of the information submitted and approved the product disposition actions.

(v) If an alternate process schedule is used that is not on file with the inspector or if an alternate process schedule is immediately calculated and used, the product shall be set aside for further evaluation in accordance with paragraphs (d)(1)(iii) and (iv) of this section.

(vi) When a deviation occurs in a continuous rotary retort, the product shall be handled in accordance with paragraphs (d)(1)(iii) and (iv) of this section or in accordance with the following procedures:

(a) Emergency stops.

(1) When retort jams or breakdowns occur during the processing operations, all containers shall be given an emergency still process (developed per § 381.302(b)) before the retort is cooled or the retort shall be cooled



promptly and all containers removed and either reprocessed, repacked and reprocessed, or destroyed. Regardless of the procedure used, containers in the retort intake valve and in transfer valves between retort shells at the time of a jam or breakdown shall be removed and either reprocessed, repacked and reprocessed, or destroyed. Product to be destroyed shall be handled as "U.S. Inspected and Condemned", as defined in § 301.2(ee) of this subchapter, and disposed of in accordance with Part 314 of this subchapter.

(2) The time the retort reel stopped and the time the retort is used for an emergency still retort process shall be noted on the temperature/time recording device and entered on the other production records required in § 381.306.

(b) Temperature drops. When the retort temperature drops below the temperature specified in the process schedule, the reel shall be stopped and the following actions shall be taken:

(1) For temperature drops of less than 10°F (or 5.5°C) either (i) all containers in the retort shall be given an emergency still process (developed per § 381.302(b)) before the reel is restarted; (ii) container entry to the retort shall be prevented and an emergency agitating process (developed per § 381.302(b)) shall be used before container entry to the retort is restarted; or (iii) container entry to the retort shall be prevented and the reel restarted to empty the retort. The discharged containers shall be reprocessed, repacked and reprocessed, or destroyed. Product to be destroyed shall be handled as "U.S. Inspected and Condemned", as defined in § 301.2(ee) of this subchapter, and disposed of in accordance with Part 314 of this subchapter.

(2) For temperature drops 10°F (or 5.5°C) or more, all containers in the retort shall be given an emergency still process (developed per § 381.302(b)). The time the reel was stopped and the time the retort was used for a still retort process shall be marked on the temperature/time recording device by the establishment and entered on the other production records required in § 381.306. Alternatively, container entry to the retort shall be prevented and the reel restarted to empty the retort. The discharged containers shall be either reprocessed, repacked and reprocessed, or destroyed. Product to be destroyed shall be handled as "U.S. Inspected and Condemned", as defined in § 301.2(ee) of this subchapter, and disposed of in accordance with Part 314 of this subchapter.

(2) Deviations identified through record review. Whenever a deviation is noted during review of the processing and production records required by § 381.307(a) and (b), the establishment shall hold the product involved and the deviation shall be handled in accordance with paragraphs (d)(1)(iii) and (iv) of this section.

(e) Process deviation file. The establishment shall maintain full records regarding the handling of each deviation. Such records shall include, at a minimum, the appropriate processing and production records, a full description of the corrective actions taken, the evaluation procedures and results, and the disposition of the affected product. Such records shall be maintained in a separate file or in a log that contains the appropriate information. The file or log shall be retained in accordance with § 381.307(e) and shall be made available to Program employees upon request.

Approved by the Office of Management and Budget under control number 0583-0015]

(a) Finished product inspections shall be handled under an approved quality control program as provided in paragraph (b) or paragraph (c) of this section or shall be handled in accordance with paragraph (d) of this section.

(b) Any partial quality control program designed to ensure compliance with the requirements of this section (or any part thereof) shall be prepared and submitted to the Administrator for approval in accordance with § 381.145 of this subchapter.

(c) A total quality control system prepared and submitted to the Administrator for approval in accordance with § 381.145 of this subchapter shall be designed to ensure compliance with the requirements of this section.

(d) Handling finished product inspections without an approved quality control program.

(1) Incubation of shelf stable canned product.

(i) Incubator. The establishment shall provide incubation facilities which include an accurate temperature/time recording device, an indicating temperature device, a means for the circulation of the air inside the incubator to prevent temperature variations, and a means to prevent unauthorized entry into the facility. The Program is responsible for the security of the incubator.

(ii) Incubation temperature. The incubation temperature shall be maintained at  $95\pm 5^{\circ}\text{F}$  ( $35\pm 2.8^{\circ}\text{C}$ ). If the incubation temperature falls below  $90^{\circ}\text{F}$  (or  $32^{\circ}\text{C}$ ) or exceeds  $100^{\circ}\text{F}$  (or  $38^{\circ}\text{C}$ ) but does not reach  $103^{\circ}\text{F}$  (or  $39.5^{\circ}\text{C}$ ), the incubation temperature shall be adjusted within the required range and the incubation time extended for the time the sample containers were held at the deviant temperature. If the incubation temperature is at or above  $103^{\circ}\text{F}$  (or  $39.5^{\circ}\text{C}$ ) for more than 2 hours, the incubation test(s) shall be terminated, the temperature lowered to within the required range, and new sample containers incubated for the required time.

(iii) Product requiring incubation. Shelf stable product requiring incubation includes:

(a) Low acid products as defined in § 381.300(m); and

(b) Acidified low acid products as defined in § 381.300(b).

(iv) Incubation samples.

(a) From each load of product processed in a batch-type thermal processing system (still or agitation), the establishment shall select at least one container for incubation.

(b) For continuous rotary retorts, hydrostatic retorts, or other continuous-type thermal processing systems, the establishment shall select at least one container per 1,000 for incubation.

(c) Only normal-appearing containers shall be selected for incubation.

(v) Incubation time. Canned product requiring incubation shall be incubated for not less than 10 days (240 hours) under the conditions specified in paragraph (a)(2) of this section.

(vi) Incubation checks and record maintenance. Designated establishment employees shall visually check all containers under incubation each working day and the inspector shall be notified when abnormal containers are detected. All abnormal containers should be allowed to cool before a final decision on their



condition is made. For each incubation test the establishment shall record at least the product name, container size, container code, number of containers incubated, in and out dates, and incubation results. The establishment shall retain such records, along with copies of the temperature/time recording charts, in accordance with § 381.307(e).

(vii) Abnormal containers. The finding of abnormal containers (as defined in § 381.300(a)) among incubation samples is cause to officially retain at least the code lot involved.

(viii) Shipping. No product shall be shipped from the establishment before the end of the required incubation period except as provided in this paragraph. An establishment wishing to ship product prior to the completion of the required incubation period shall submit a written proposal to the area supervisor. Such a proposal shall include provisions that will assure that shipped product will not reach the retail level of distribution before sample incubation is completed and that product can be returned promptly to the establishment should such action be deemed necessary by the incubation test results. Upon receipt of written approval from the area supervisor, product may be routinely shipped provided the establishment continues to comply with all requirements of this subpart.

(2) Container condition.

(i) Normal containers. Only normal-appearing containers shall be shipped from an establishment as determined by an appropriate sampling plan or other means acceptable to Program employees.

(ii) Abnormal containers. When abnormal containers are detected by any means other than incubation, the establishment shall inform the inspector, and the affected code lot(s) shall not be shipped until the Program has determined that the product is safe and stable. Such a determination will take into account the cause and level of abnormalities in the affected lot(s) as well as any product disposition actions either taken or proposed by the establishment.

[Approved by the Office of Management and Budget under control number 0583-0015]

\* § 381.310 Personnel and Training \*

\* All operators of thermal processing systems specified in § 381.305 and  
\* container closure technicians shall be under the direct supervision of a person  
\* who has successfully completed a school of instruction that is generally  
\* recognized as adequate for properly training supervisors of canning  
\* operations. \*

(Note: Section 381.310 will not become effective until December 19, 1988.)

\* § 381.311 Recall Procedure \*

Establishments shall prepare and maintain a current procedure for the recall of all canned product covered by this subpart. Upon request, the recall procedure shall be made available to Program employees for review.

(Reporting requirements approved by the Office of Management and Budget under OMB #0583-0015.)

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**BOOK III**

# **Rabbit Inspection Regulations**

**TITLE 9, CHAPTER III, SUBCHAPTER E**

**Code of Federal Regulations**





The regulations for Subchapter E will be issued later.



BOOK IV

**Voluntary Inspection  
and Certification Service of Meat and Poultry**  
TITLE 9, CHAPTER III, SUBCHAPTER B  
Code of Federal Regulations





TITLE 9 - ANIMALS AND ANIMAL PRODUCTS

CHAPTER III - FOOD SAFETY AND INSPECTION SERVICE  
(MEAT AND POULTRY INSPECTION)

DEPARTMENT OF AGRICULTURE

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SUBCHAPTER B-VOLUNTARY INSPECTION AND CERTIFICATION SERVICE

PART 350-SPECIAL SERVICES RELATING TO MEAT AND OTHER PRODUCTS

AUTHORITY: 7 U.S.C. 1622, 1624; 7 CFR 2.17(g) and (i), 2.55.

§ 350.1 Meaning of words.

Words used in this part in the singular form shall be deemed to import the plural, and vice versa, as the case may demand.

§ 350.2 Definitions.

For the purposes of the regulations in this part, unless the context otherwise requires, the following terms shall be construed, respectively, to mean:

- (a) Department. The United States Department of Agriculture.
- (b) Service. The Food Safety and Inspection Service of the Department.
- (c) Administrator. The Administrator of the Service or any officer or employee of the Department to whom authority has heretofore been delegated, or to whom authority may hereafter be delegated, to act in his stead.
- (d) [Reserved]
- (e) Inspector. Any officer or employee of the Department authorized to perform any duties under the regulations in this part.
- (f) Person. Any individual, corporation, company, association, firm, partnership, society, or joint stock company, or other organized group of any of the foregoing.
- (g) Federally inspected and passed. Inspected and passed under the Meat Inspection Act, as amended (21 U.S.C. 71 et seq.) or under the provisions in paragraphs 306 (b) and (c) of the Tariff Act of 1930 (19 U.S.C. 1306 (b) and (c)).
- (h) Official establishment. An establishment operated under Federal meat inspection pursuant to the Meat Inspection act, as amended (21 U.S.C. 71 et seq.).
- (i) Food article. Any article of human food derived wholly or in part from meat, meat byproducts, or meat food products, which is not subject to the Federal meat inspection laws, and animal casings, for which the mark of Federal meat inspection is requested: Provided, That such articles and casings are derived from federally inspected and passed carcasses.
- (j) [RESERVED]
- (k) Secretary. The Secretary of Agriculture of the United States, or any officer or employee of the Department to whom authority has heretofore been delegated, or may hereafter be delegated, to act in his stead in connection with the function involved.

§ 350.3 Types and availability of service.

Upon application in accordance with § 350.5 the following types of service may be furnished under the regulations in this part:

(a) Identification service. (1) Meat or other product that is federally inspected and passed at an official establishment, or upon importation, under the meat inspection laws, is officially marked to identify it as federally inspected and passed. In order to facilitate the division of such meat or other product into smaller portions or its combination into larger units and still maintain its identity as product which has been federally inspected and passed and so marked, inspectors may supervise the handling of the product and mark such portions or units with the marks of Federal inspection when they determine that the identity has been maintained.

(2) At the time service is furnished product must be sound, wholesome and fit for human food. The service will be available only on premises other than those of an official establishment. The sanitation of the plant or area where service is furnished must comply with applicable provisions of Part 308 of this chapter.

(3) The mark of inspection shall be applied only under the immediate supervision of an inspector.

(4) The service will be available for products moved in tank cars and tank trucks from an official establishment or from a location operating under this service only if such tank cars or tank trucks bear a label before leaving such official establishment or such other location, in accordance with 9 CFR §§ 316.14 and 317.2.

(b) Certification service. At the request of a purchaser, supplier, exporter, or others, inspectors may make certification regarding livestock products for human food purposes (including casings), to be exported, as meeting conditions or standards that are not imposed or are in addition to those imposed by the regulations in Parts 301 through 331 of this chapter and the laws under which such regulations were issued.

(c) Food inspection service. An inspection and certification service for wholesomeness relating to the manufacture of a food article may be furnished upon application. All applicable provisions of this chapter shall apply to the preparation, labeling and certification of the food article prepared under this food inspection service.

(d) [RESERVED]



#### § 350.5 Application for service.

Any person who desires to receive service under the regulations in this part for meat or other product eligible therefor under such regulations may make application for service to the Administrator, upon an application form which will be furnished by the Administrator upon request.

#### § 350.6 Denial or withdrawal of service.

(a) If any person has applied for service for meat or other product not eligible therefor under the regulations in this part, or has failed to make proper application for service or to pay fees and charges due for service furnished or to be furnished to him under the regulations in this part, or if the service cannot be furnished to any person applying therefor because of lack of available inspectors or other administrative reasons, the service may be denied to such person by the Administrator until the condition justifying such denial is corrected.

(b) Service under the regulations in this part may also be denied to any person by the Secretary for such period as he may deem proper, if it is determined, after opportunity for hearing before a proper official in the Department, that such person has been responsible for any willful misrepresentation to the Department concerning any meat or other product for which service has been requested under the regulations, in this part, or that such person has been responsible for the use without authority, or the imitation, of any marks or certificates of Federal meat inspection on or with respect to any meat or other product, or has otherwise been responsible for any fraudulent or deceptive practice with respect to such service, or that such person has interfered with or obstructed any inspector in the performance of his duties under the regulations in this part, or attempted to do so. When the Administrator determines that the public interest so requires, he may deny or withdraw service provided for in this Part, without a hearing, pending final determination of the matter. The applicant or recipient of service involved shall be notified of the Administrator's decision to deny or suspend service and the reasons therefor, in writing, in the manner prescribed in § 1.147(b) of the rules of practice (7 CFR 1.147(b)), or orally. The Administrator's decision to deny or suspend the service shall be effective upon such oral or written notification, whichever is earlier, to the applicant or recipient of service. If such notification is oral, the Administrator shall confirm such decision and the reasons therefor, in writing, as promptly as circumstances permit, and such written confirmation shall be served upon the applicant or recipient of service, in the manner prescribed in § 1.147(b) of the rules of practice (7 CFR 1.147(b)).

#### § 350.7 Fees and charges.

(a) Fees and charges for service under the regulations in this part shall be paid by the applicant for the service in accordance with this section, and, if required by the Administrator, the fees and charges shall be paid in the advance.

(b) The fees and charges provided for in this section shall be paid by check, draft, or money order payable to the Treasurer of the United States and applicant of a statement as to the amount due.



(§ 350.7 continued)

(c) The fees to be charged and collected for service under the regulations in this Part shall be at the rates specified in §§ 391.2, 391.3, and 391.4 respectively for base time; for overtime including Saturdays, Sundays, and holidays; and for certain laboratory services which are not covered under the base time, overtime, and/or holiday costs. Such fees shall cover the costs of the service and shall be charged for the time required to render such services. Where appropriate, this time will include, but will not be limited to, the time required for the travel of the inspector or inspectors in connection therewith during the regularly scheduled administrative workweek.

(d) Charges may also be made to cover the cost of travel and other expenses incurred by the Service in connection with the furnishing of the service.

#### § 350.8 Scope and applicability of rules of practice.

The rules of practice of the Department of Agriculture in Subpart H of Part I, Subtitle A, Title 7 of the Code of Federal Regulations are the rules of practice applicable to adjudicatory, administrative proceedings under the regulations in this part (9 CFR Part 350).

#### PART 351—CERTIFICATION OF TECHNICAL ANIMAL FATS FOR EXPORT

AUTHORITY: 7 U.S.C. 1622, 1624; 7 CFR 2.17(g) and (i), 2.55.

#### DEFINITIONS

##### § 351.1 Meaning of words.

Words used in this Part in the singular form shall be deemed to import the plural, and vice versa, as the case may demand.

##### § 351.2 Terms defined.

When used in this Part, unless the context otherwise requires:

(a) "Department" means the United States Department of Agriculture.

(b) "Program" means the Meat and Poultry Inspection Program of the Food Safety and Inspection Service of the Department.

(c) "Administrator" means the Administrator of the Food Safety and Inspection Service of the Department, or any officer or employee of the Department to whom authority has heretofore been delegated or may hereafter be delegated to act in his stead.

(d) "Circuit supervisor" means an employee of the Program assigned to supervise and perform official work in a circuit. Such employee is assigned by and reports directly to the Administrator or person designated by him.

(e) "Inspector" means an employee of the Program or a cooperating State.

(f) "Circuit" means one or more inspected plants assigned to a circuit supervisor.

(g) "Recognized State" means any State not designated in § 331.2 of this chapter.

(h) "Cooperating State" means any State cooperating under § 351.7 in administration of the regulations in this Part.

(i) "Inspection" means ante-mortem and post-mortem inspection by Program inspectors or inspectors of a Meat Inspection Service of a recognized State.

(j) "Animals" means cattle, sheep, swine, goats, horses, mules and other equines.

(k) "Technical animal fat" means animal fat eligible for exportation, or storage for exportation, in accordance with § 325.11 of this chapter.

(l) "Certified technical animal fat" means technical animal fat certified

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for export or storage for export under the regulations in this Part.

(m) "Tallow" means technical animal fat with a minimum titre of 40° C.

(n) "Certified plant" means any plant or storage facility preparing or storing certified technical animal fat for export, or for transfer to another certified plant or storage facility for ultimate export, and at which certification service is provided under the regulations in this Part.


(o) "Inspected and Passed" means inspected and passed under the Federal Meat Inspection Act (21 U.S.C. 601 et seq.) or the meat inspection laws of a recognized State.

#### SCOPE OF CERTIFICATION SERVICE

#### § 351.3 Kind of service.

(a) Certification, in the form set forth in paragraph (b), is available under the regulations in this Part for specific lots of technical animal fat for export, if the fat was rendered from materials derived from carcasses, or parts of carcasses, that had been inspected and passed and came from animals that did not die otherwise than by slaughter under inspection. The certification will be made by a Program employee when he determines, upon the basis of examinations made by him or other inspectors, as provided in § 351.14, and information obtained by him or them from the exporter or other sources, as provided in the regulations in this Part, that the technical animal fat is eligible for certification under this section and therefore the statements to be certified are correct. The service will be available upon a voluntary fee basis in accordance with said regulations.

(b)(1) The form of Certificate for Export of Technical Animal Fats is as follows:

UNITED STATES DEPARTMENT OF AGRICULTURE ANIMAL AND PLANT HEALTH INSPECTION SERVICE MEAT AND POULTRY INSPECTION PROGRAM WASHINGTON, D.C. 20250		1. KIND OF PRODUCT	
CERTIFICATE FOR EXPORT OF TECHNICAL ANIMAL FATS		2. NET WEIGHT OF PRODUCT (From Bill of Lading)	
3. NAME AND ADDRESS OF PLANT MAKING SHIPMENT		4. NAME AND ADDRESS OF TRANSPORTING COMPANY	
CERTIFIED PLANT NO.			
5. NAME OF VESSEL		6. COUNTRY OF DESTINATION	
7. VESSEL NUMBER	8. NAME OF CITY WHERE LOADED	9. DATE LOADED	
The Undersigned Certifies In Accordance With 9 CFR 351.3 That:			
a. The product described above has been obtained by rendering raw materials, none of which were diseased, suspected of being diseased, or from dead animals.			
b. The product covered by this certification has not been rendered under the continuous Federal inspection provided in the Federal Meat Inspection Act. For compliance with this certification, the plant equipment, plant conditions, and processing operations of the rendering plant(s) supplying the product certified by this certification are subject to Federal inspection on a periodic basis as authorized by the Agricultural Marketing Act and regulations thereunder (9 CFR Part 351).			
		10. ISSUED AT (Name of City)	11. DATE ISSUED
		12. SIGNATURE OF USDA INSPECTOR	

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(2) Certified technical animal fat may be described on the certificate as "technical animal fat"; or if it is tallow, it may be described on the certificate as "Tallow" and the description may include the statement "titre not less than 40°C."

PROCEDURE FOR OBTAINING SERVICE: ADMINISTRATION OF PROGRAM

§ 351.4 Application for certification service.

Application for certification service under the regulations in this Part may be made to the Administrator by the operator of any rendering plant or storage facility at which technical animal fat is prepared or stored for export. In case of a change of ownership or change of location, a new application shall be made. Applications shall be made on forms<sup>1/</sup> available from the Administrator and provide all information called for thereon relating to the identity of the applicant and the plant, and the nature of the plant operations, and a certification of specified facts and an agreement to comply with specified requirements.

§ 351.5 Conditions of eligibility for certification service;  
review of applications.

(a) To be eligible for certification service under the regulations in this Part, the operator of a rendering plant must demonstrate that:

(1) He operates a rendering plant which will receive materials derived from inspected and passed carcasses, or parts of carcasses, of animals that did not die otherwise than by slaughter under inspection, (i.e., not "dead animals"); and such source materials will be rendered at the plant into technical animal fat eligible for export, or storage for export, in accordance with the regulations in this Part;

(2) The source materials and the rendered technical animal fat described in subparagraph (1) will be identified and kept separated at all times from other products; and

(3) He will comply with the applicable regulations in this Part.

(b) To be eligible for certification service under the regulations in this Part, the operator of a storage facility must demonstrate that:

(1) He operates a storage facility that will receive for storage certified technical animal fat shipped directly from a certified rendering plant for storage for export and he will keep such shipments identified and separated from other products that are not certified, and he will receive such fat only if it is accompanied by MP Form 85, as required by § 351.17.

(2) He will comply with the applicable regulations in this Part.

(c) Each applicant for certification service must file with the Administrator, with the application for service, a written description of the procedures to be used for receiving, identifying, processing, storing, and otherwise handling technical animal fat, and materials for use in the preparation thereof, at the plant or storage facility involved, and for

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<sup>1/</sup> Copy filed as part of the original document.

shipping technical animal fat from the plant or facility and storing and exporting such technical animal fat, and a written description of the shipping, receiving, and inventory records maintained for technical animal fat.

(d) The Administrator will determine, on the basis of all information available to him, whether the arrangements at the plant or storage facility are such as will assure that certifications of technical animal fat will be correct, and, if so, will grant the application for certification service. An applicant will be given an opportunity to present his views prior to refusal of the service.

#### § 351.6 Official number.

The Administrator will assign a certified technical animal fat plant number to each plant granted service. Such number shall be preceded by the letter "C" and be used to identify all certified technical animal fat prepared or stored by the plant.

#### § 351.7 Administration of certification service program.

(a) The regulations in this Part shall be administered by the circuit supervisor for the jurisdiction in which is located the certified plant or plants for which application for certification service is made, and such assistants as may be necessary will be assigned by the Administrator.

(b) The Administrator may enter into a cooperative agreement with any recognized State for the conduct by State employees of any surveys, examinations, and other activities involved in the administration of the regulations in this Part. However,, certifications under these regulations may be issued only by Program employees, as provided in § 351.3.

### FEES

#### § 351.8 Charges for surveys of plants.

\* Applicants for the certification service shall pay the Department for  
\* salary costs at the rates specified in §§ 391.2 and 391.3 respectively for \*  
\* base time, and for overtime, travel and per diem allowances at rates \*  
currently allowed by the Federal Travel Regulations, and other expenses  
incidental to the initial survey of the rendering plants or storage  
facilities for which certification service is requested.

#### § 351.9 Charges for examinations.

\* (a) The fees to be charged and collected by the Administrator for \*  
\* examination shall be at the rates specified in §§ 391.2, 391.3, and 391.4 \*  
\* respectively for base time; for overtime including Saturdays, Sundays, and \*  
holidays, as provided for in § 351.14; and for certain laboratory services  
which are not covered under the base time, overtime, and/or holiday costs  
and which are required to determine the eligibility of any technical  
animal fat for certification under the regulations in this Part. Such  
fees shall be charged for the time required to render such service,  
including, but not limited to, the time required for the travel of the  
inspector or inspectors in connection therewith.

(§ 351.9 continued)

(b) Charges may also be made to cover the actual cost of travel and per diem allowance at rates currently allowed by the General Services Administration, and other expenses incurred by the Department in connection with such examinations and laboratory service.

#### FACILITIES AND OPERATIONS

##### § 351.10 Facilities.

(a) Facilities for the preparation, identification, and storage of the technical animal fat to be certified shall be furnished and maintained by the certified plant in accordance with this section.

(b) The operator of the certified plant shall provide at the plant, rooms, compartments, and equipment needed to maintain the identity of certified technical animal fats and materials used in their preparation, and separation of such articles from other products. Such rooms, compartments, and equipment shall be conspicuously marked with the phrase "Certified Technical Animal Fat" whenever they contain these fats.

##### § 351.11 Identification and separation of technical animal fats for certification and materials for use therein; removal of wrappers, etc.; cleaning of equipment.

(a) All technical animal fat to be offered for certification under this Part and materials to be used in the preparation of such fat, and all certified technical animal fat, shall be identified and kept separate from other products from the time of receipt at a certified plant and throughout processing or handling at such plant. All wrappers and packaging shall be removed from the source materials to the fullest extent practicable before the materials are rendered at the plant.

(b) If a plant's operations are within the provisions of § 351.14(b)(3), all equipment shall be cleaned before it is used for receiving, preparation, or storage of certified technical animal fats or material to be used in preparation of such fats. Such cleaning shall be done in such manner as to prevent contamination of such certified fats or source material with materials that are unacceptable under § 351.3.

##### §351.12 Circuit supervisor to be informed when plant operates.

The operator of each certified plant shall inform the circuit supervisor, in advance, when the plant's work schedule will include preparing technical animal fats for certification and identify the approximate days and hours when operations will begin and end.

##### § 351.13 Inspectors to have access to certified plants at all times.

For the purpose of administering the regulations in this Part, inspectors shall have access at all times by day or night to every part of a certified plant.

##### § 351.14 Processes to be supervised; extent of examinations.

(a) All processes used in the preparation of certified technical animal fats at any certified plant shall be subject to supervision by an inspector. Certified plants shall not prepare any technical animal fat for certification under the regulations in this Part, except in accordance with such regulations.



(b) Supervision, ranging from full-time coverage of an entire process to one or more reviews per month, to determine a plant's compliance with the regulations in this Part will be maintained. A circuit supervisor may increase the frequency of reviews whenever he deems necessary to assure the validity of certifications under the regulations in this Part. Usual coverage of individual rendering plants will be as follows:

(1) Coverage shall be at least once a month if the plant consistently handles only raw materials acceptable under § 351.3 for the preparation of certified technical animal fat and the plant operator, in writing, certifies that he is maintaining this procedure.

(2) Coverage shall be at least once a week if the plant consistently handles some raw materials that are acceptable, and some that are unacceptable, under § 351.3, for the preparation of certified technical animal fat, uses separate equipment for processing, and uses separate rooms, compartments, and equipment for receiving and storing the respective types of raw materials and technical animal fats, and the plant operator, in writing, certifies that he is maintaining this complete physical separation procedure.

(3) Coverage shall be fulltime during receiving of raw materials and their preparation into certified technical animal fat, if the plant handles some raw materials that are acceptable, and some that are unacceptable, under § 351.3, for the preparation of certified technical animal fat, and uses the same rooms, compartments, and equipment, with only time separation between receiving, processing, and storing the respective types of raw materials and technical animal fats.

#### § 351.15 Reports of violations.

Inspectors shall report to the circuit supervisor any apparent violations of the regulations in this Part or the Federal Meat Inspection Act or regulations thereunder (Subchapter A of this chapter) which occur at certified plants, or elsewhere, within their knowledge. The circuit supervisor shall report such actions to the Administrator through appropriate channels.

### TRANSPORTATION AND EXPORTATION OF CERTIFIED TECHNICAL ANIMAL FAT

#### § 351.16 Certificate required for shipments of technical animal fat.

No certified plant shall export any certified technical animal fat unless the shipment is accompanied by a certificate issued under § 351.3.

#### § 351.17 Identification required.

Certified technical animal fats being exported directly from a certified plant or transferred between certified plants for storage for export are subject to the requirements of § 325.11 of this chapter. In addition, such shipments between certified plants shall be accompanied by MP Form 85 (Declaration to Accompany Technical Animal Fats Between Certified Technical Animal Fat Plants)<sup>2/</sup> prepared by the operator of the certified plant from which shipment is made, certifying that the product has been obtained by

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<sup>2/</sup> Copy filed as part of the original document.



(§ 351.17 continued)

rendering raw materials derived from federally or State inspected and passed carcasses, or parts of carcasses. Technical animal fat described on MP Form 85 as tallow must meet the definition of "Tallow" in § 351.2.

#### PROHIBITIONS

§ 351.18 Official identifications; unauthorized use.

(a) The form of certification set forth in § 351.3 and the term "Certified Technical Animal Fat" are official identifications for purposes of the Agricultural Marketing Act of 1946, as amended, and shall not be falsely made, issued, altered, forged, or counterfeited, or used for purpose of misrepresentation or deception.

(b) No container which bears or is to bear any designation as certified technical animal fat shall be filled in whole or in part, except with technical animal fats which have been certified and identified in compliance with this Part.

#### REMEDIES: PENALTIES

§ 351.19 Refusal of certification for specific lots.

If an inspector has reason to believe that a lot of technical animal fat is ineligible for certification under § 351.3, or any materials to be used in a lot of technical animal fat would make the technical animal fat ineligible for such certification, certification of the lot shall be withheld pending final determination by the circuit supervisor. The operator of the plant shall be afforded an opportunity to demonstrate the eligibility of the lot for certification before the final determination is made.

§ 351.20 Withdrawal of service from certified plants.

(a) After opportunity for hearing has been accorded the operator of a certified plant, the certification service, provided for in this Part, may be withdrawn from such plant in accordance with the applicable rules of practice, if it is determined that:

(1) The operator, or his employee or agent:

(i) Has made any willful misrepresentation or engaged in any fraudulent or deceptive practice in connection with the service;

(ii) Has interfered with or obstructed any Program employee or other inspector in the performance of his duties, under the regulations in this Part, by intimidation, threats, or other improper means; or

(iii) Has violated section 203(h) of the Agricultural Marketing Act of 1946, as amended (7 U.S.C. 1622(h)), or any regulation in this Part; or

(2) Facilities or procedures at the certified plant do not conform to the arrangements approved by the Administrator under § 351.5.

(b) Pending final determination of the matter, the Administrator may summarily suspend the certification service at any certified plant when he has reason to believe that there is cause for withdrawal of the service under paragraph (a). The operator of the certified plant shall be notified of the

\* Administrator's decision to suspend summarily the certification service at such  
\* plant, and the reasons therefor, in writing, in the manner prescribed in  
\* § 1.147(b) of the rules of practice (7 CFR 1.147(b)), or orally. The Adminis-  
\* trator's decision to suspend summarily the certification service shall be effec-  
\* tive upon such oral or written notification, whichever is earlier, to the  
\* operator of the certified plant. If such notification is oral, the Administra-  
\* tor shall confirm such decision, and the reasons therefor, in writing, as  
\* promptly as circumstances permit, and such written confirmation shall be served  
\* upon the operator of the certified plant, in the manner prescribed in § 1.147(b)  
\* of the rules of practice (7 CFR 1.147(b)).  
\* (c) The rules of practice of the Department of Agriculture in Subpart H  
\* of Part I, Subtitle A, Title 7 of the Code of Federal Regulations, are the  
\* rules of practice applicable to adjudicatory, administrative proceedings  
\* under the regulations in this Part (9 CFR Part 351).

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## APPEALS

### § 351.21 Appeals.

Any decision by an employee of the Program may be appealed by any adversely affected person to the immediate supervisor of such employee. Decisions of other inspectors may be appealed to the circuit supervisor.

## RECORDS AND REPORTS

### § 351.22 Certified plants to maintain records and make reports; access to records.

(a) Each day a certified plant prepares, receives, or ships certified technical animal fat or receives materials for use in such product, the operator of the plant shall prepare records identifying the kinds and quantities of such materials and technical animal fats received, the number of pounds of certified technical animal fat prepared or shipped, and an up-to-date inventory of certified technical animal fat in storage. The operator of each certified plant shall include in the records required by this section all MP Forms 85 which he receives with shipments of certified technical animal fat from any other certified plant. These records shall be maintained by the operator of each certified plant and made available to an inspector, upon request, for examination and copying, for a period of 1 year after the date of the transaction involved.

(b) The operator of each certified plant shall provide such relevant information as any inspector may request to enable him to determine whether any technical animal fats are eligible for certification and whether the plant is eligible for certification service under the regulations in this Part.

## PART 352 - EXOTIC ANIMALS; VOLUNTARY INSPECTION

\* AUTHORITY: 7 U.S.C. 1622, 1624; 7 CFR 2.17(g) and (i), 2.55.

### § 352.1 Definitions

The definitions in §301.2, not otherwise defined in this Part, are incorporated into this Part. In addition to those definitions, the following definitions will be applicable to the regulations in this Part.

(a) "Act" means the applicable provisions of the Agricultural Marketing Act of 1946, as amended (60 Stat. 1087, as amended; 7 U.S.C. 1621 et seq.).

(b) "Acceptable" means suitable for the purpose intended and acceptable to the Food Safety and Inspection Service.

(c) "Antelope" means any animal belonging to the antelope family.

(d) "Applicant" means any interested party who requests any inspection service.

(e) "Bison" means any American bison or catalo or cattalo.

(f) "Buffalo" means any animal belonging to the buffalo family.

(g) "Catalo" or "Cattalo" means any hybrid animal with American bison appearance resulting from direct crossbreeding of American bison and cattle.



(h) "Condition" means any condition, including, but not limited to, the state of preservation, cleanliness, or soundness of any product or the processing, handling, or packaging which may affect such product.

(i) "Condition and wholesomeness" means the condition of any product, its healthfulness and fitness for human food.

(j) "Deer" means any member of the deer family.

(k) "Exotic animal" means any reindeer, elk, deer, antelope, water buffalo or bison.

(l) "Elk" means any American elk.

(m) "Exotic animal inspection service" means the personnel who are engaged in the administration, application, and direction of exotic animal inspection programs and services pursuant to the regulations in this part.

(n) "Exotic animal producer" means any interested party that engages in the raising and/or marketing of an exotic animal for commercial purposes.

(o) "Field ante-mortem inspection" means the ante-mortem inspection of an exotic animal away from the official exotic animal establishment's premises.

(p) "Field designated area" means any designated area on the applicant's premises, approved by the Regional Director, where field ante-mortem inspection is to be performed.

(q) "Identify" means to apply official identification to products or containers.

(r) "Inspection" means any inspection by an inspector to determine, in accordance with the regulations in this Part, (1) the condition and wholesomeness of an exotic animal, or (2) the condition and wholesomeness of edible product of an exotic animal at any state of the preparation or packaging in the official plant where inspected and certified, or (3) the condition and wholesomeness of any previously inspected and certified product of an exotic animal if such product has not lost its identity as an inspected and certified product.

(s) "Interested party" means any person financially interested in a transaction involving any inspection.

(t) "Official exotic animal establishment" means any slaughtering, cutting, boning, curing, smoking, salting, packing, rendering, or similar establishment at which inspection is maintained under the regulations in this Part.

(u) "Official device" means a stamping appliance, branding device, stencil printed label, or any other mechanically or manually operated tool that is approved by the Administrator for the purpose of applying any official mark or other identification to any product or packaging material.

(v) "Official identification" means any symbol, stamp, label, or seal indicating that the product has been officially inspected and/or indicating the condition of the product approved and authorized by the Administrator to be affixed to any product, or affixed to or printed on the packaging material of any product.

(w) "Program" means the Voluntary Exotic Animal Inspection Program of the Food Safety and Inspection Service.

(x) "Reindeer" means any reindeer commonly referred to as caribou.

(y) "Transport vehicle" means any vehicle used to transport an exotic animal.

(z) "Veterinarian" means any authorized veterinarian of the Program employed by the Department or any cooperating State who is authorized by the Secretary to do any work or perform any duty in connection with the Program.

(aa) "Water buffalo" means any Asiatic water buffalo, commonly referred to as carabao; and the water buffalo of India, commonly referred to as the Indian buffalo.

#### §352.2 Type of service available

Upon application, in accordance with §352.3 and §352.4, and §352.5, the following type of service may be furnished under the regulations in this Part:

(a) Voluntary Inspection Service. An inspection and certification service for wholesomeness relating to the slaughter and processing of exotic animals and the processing of exotic animal products. All provisions of this Part shall apply to the slaughter of exotic animals, and the preparation, labeling, and certification of the exotic animal meat and exotic animal products processed under this exotic animal inspection service.

(b) Only exotic animals which have had ante-mortem inspection as described under this Part and which are processed in official exotic animal establishments in accordance with this Part may be marked inspected and passed.

(c) Exotic animals, exotic animal meat and meat food products shall be handled in an official exotic animal establishment to ensure separation and identity of the exotic animal or exotic animal meat and meat food products until they are shipped from the official exotic animal establishment to prevent commingling with other species.

#### § 352.3 Application by official exotic animal establishment for inspection service.

(a) Any person desiring to process exotic animals, exotic animal carcasses, exotic animal meat and meat food products in an establishment under exotic animal inspection service must receive approval of such establishment and facilities as an official exotic animal establishment prior to the rendition of such service. An application for inspection service to be rendered in an official exotic animal establishment shall be approved in accordance with the provisions contained in Sections §§ 304.1 and 304.2 of Subchapter A of this Chapter.

(b) Initial survey. When an application has been filed for exotic animal inspection service, the Regional Director or designee, shall examine the establishment, premises, and facilities.

#### § 352.4 Application for ante-mortem inspection service in the field.

Any exotic animal producer desiring field ante-mortem exotic animal inspection service must receive approval of the field ante-mortem designated area from the Regional Director or designee prior to the rendition of such service. An application seeking approval of the designated area for ante-mortem inspection shall be obtained from the Regional Director, and completed and submitted to the Regional Director.

(a) An initial application for field ante-mortem exotic animal inspection service shall be made by an official exotic animal establishment to the Regional Director. Subsequent requests shall be made by the official exotic animal establishment on behalf of an exotic animal producer to the Regional Director in one of the following manners: (1) telephone, (2) telegraph, (3) mail, or (4) in person as determined by the Regional Director.



(b) Upon receipt of the completed application, the Regional Director or designee shall examine the field ante-mortem designated area and facilities for approval of the designated area.

(c) All fees involved for the approval of the designated area, including but not limited to any travel, per diem costs, and time required to perform such approval services, shall be paid directly by the applicant to the Regional Director.

#### § 352.5 Fees and Charges.

(a) Fees and charges for service under the regulations in this Part shall be paid by the applicant for the service in accordance with this section.

(b) The fees and charges provided for in this section shall be paid by check, draft, or money order payable to the "Treasurer of the United States" and shall be remitted promptly to the Regional Director upon furnishing to the applicant a statement as to the amount due.

(c) The fees to be charged and collected for service under the regulations in this Part shall be at the rates specified in §§ 391.2, 391.3, and 391.4 respectively for base time; for overtime including Saturdays, Sundays, and holidays; and for certain laboratory services which are not covered under the base time, overtime, and/or holiday costs. Such fees shall cover the costs of the service and shall be charged for the time required to render such service, including, but not limited to, the time required for the travel of the inspector or inspectors in connection therewith during the regularly scheduled administrative workweek.

\*  
\*  
\*

(d) Charges may also be made to cover other expenses incurred by the Service in connection with the furnishing of the service.

(e) Fees and charges for any inspection pursuant to a cooperative agreement with any State shall be paid in accordance with the terms of such cooperative agreement.

#### § 352.6 Denial or withdrawal of inspection service.

(a) For miscellaneous reasons. An application or a request for service may be rejected, or the benefits of the service may be otherwise denied to, or withdrawn from, any person, without a hearing by the appropriate Regional Director: (1) for administrative reasons such as the nonavailability of personnel to perform the service; (2) for the failure of payment for service; (3) in case the application or request relates to exotic animals or exotic animal products which are not eligible for service under this Part; (4) for failure to maintain the designated area or the plant in a state of repair approved by the Service; (5) for the use of operating procedures which are not in accordance with the regulations of this Part; (6) for alterations of buildings, facilities, or equipment which cannot be approved under the regulations in this Part. Notice of such rejection, denial, or withdrawal, and the reasons therefore, shall promptly be given to the person involved. The applicant or recipient shall be notified of such decision to reject an application or request for service or to deny or withdraw the benefits of the service, and the reasons, therefor, in writing in the manner prescribed in §1.147(b) of the rules of practice (7 CFR 1.147(b)), or orally. Such decision shall be effective upon such oral or written notification, whichever is earlier to the applicant or recipient. If such notification is oral, the person making

such decision shall confirm such decision, and the reasons therefor, in writing, as promptly as circumstances permit, and such written confirmation shall be served upon the applicant or recipient in the manner prescribed in §1.147(b) of the rules of practice (7 CFR 1.147(b)).

- (b) For disciplinary reasons - Basis for denial or withdrawal. An application or request for service may be denied, or the benefits of the service may be withdrawn from, any person or entity who, or whose officer, employee or agent in the scope of his employment or agency:
- (1) Has willfully made any misrepresentation or has committed any other fraudulent or deceptive practice in connection with any application or request for service under this Part;
  - (2) has given or attempted to give, as a loan or for any other purpose, any money, favor or other thing of value, to any employee or agent of the Department or a cooperating State authorized to perform any function under this Part;
  - (3) has interfered with or obstructed, or attempted to interfere with or to obstruct, any employee or agent of the Department or cooperating State in the performance of his or her duties under this Part by intimidation, threats, assaults, abuse, or any other improper means;
  - (4) has knowingly represented that any exotic animal carcass, or exotic animal product, has been officially inspected and passed by an authorized inspector under this Part, when it had not, in fact, been so inspected;
  - (5) has been convicted of more than one misdemeanor under any law based upon the acquiring, handling, or distributing of adulterated, mislabeled, or deceptively packaged good, or fraud in connection with transactions in food, or any felony;

Provided, an application or a request for service made in the name of a person or entity otherwise eligible for service under the regulations may be denied, or the benefits of the service may be withdrawn, from such a person or entity in case the service is or would be performed at a location operated by a person or entity, from whom the benefits of the service are currently being denied or have been withdrawn under this Part; or by a person or entity having an officer, director, partner, manager or substantial investor from whom the benefits of service under this Part are currently being denied or have been withdrawn under this Part, and who has any authority with respect to the location where service is or would be performed; or in case the service is or would be performed with respect to any exotic animal or exotic animal product in which any person or entity, from whom the benefits of service are currently being denied or have been withdrawn under this Part, has a contract or other financial interest.

(c) Procedure. (1) An application or request for service may be denied or benefits of the service may be withdrawn by the Secretary, as provided by paragraph (b) of this section, after notice and opportunity for hearing before a designated official of the Department. The Administrator may suspend service under this paragraph without hearing, pending final determination of the matter, when he determines that the public health, interest or safety so requires. The applicant or recipient shall be notified of the Administrator's decision to suspend service, and the reasons therefor, in writing or orally. The Administrator's decision to suspend service under this Part shall be effective upon such an oral or written notification, whichever is earlier, to the applicant or recipient. If such notification is oral, the Administrator shall confirm such decision, and the reasons therefor, in writing, as promptly as circumstances permit, and such written confirmation shall be served upon the applicant or recipient in the manner prescribed in 1.147(b) of Departmental rules of practice (7 CFR 1.147(b)).



(2) The written notification specified in paragraph (c) of this section, which shall constitute the complaint in the proceeding, shall briefly set forth the reason for the denial or withdrawal of service, including allegations of fact which constitute a basis for the action. After the complaint is served upon the respondent, as provided in 1.147(b) of Departmental rules of practice (7 CFR 1.147(b)), the proceeding shall thereafter be conducted in accordance with rules of practice which shall be adopted for the proceeding.

§ 352.7 Marking inspected products.

Wording and form of inspection mark. Except as otherwise authorized by the Administrator, the inspection mark applied to inspected and passed exotic animal carcasses, meat or meat food products under this Part shall include wording as follows: "Inspected and Passed by U.S. Department of Agriculture." This wording shall be contained within a triangle in the form and arrangement shown in this section. The establishment number of the official establishment shall be included in the triangle unless it appears elsewhere on the packaging material. Ordering and manufacture of the triangle brand shall be in accordance with the provisions in 9 CFR 317.3(c) of the Federal meat inspection regulations. The Administrator may approve the use of abbreviations of such inspection mark, and such approved abbreviations shall have the same force and effect as the inspection mark. The inspection mark or approved abbreviation shall be applied, under the supervision of the inspector, to the inspected and passed edible product, packaging material, of such product, immediate container, and shipping container. When the inspection mark or approved abbreviation is used on packaging material, immediate container or shipping container, it shall be printed on such material or container or on a label to be affixed to the packaging material or container. The name and address of the packer or distributor of such product shall be printed on the packaging material or label. The inspection marks may be stenciled on the container, and when the inspection mark is so stenciled, the name and address of the packer or distributor may be applied by the use of a stencil or a rubber stamp. The name and address of the packer or distributor, if prominently shown elsewhere on the packaging material or container, may be omitted from insert labels which bear an official identification if the applicable establishment number is shown.

(a) The inspection mark to be applied to inspected and passed carcasses and parts of carcasses of exotic animals, and products as therefrom approved by the Administrator, shall be in the form and arrangement as indicated in the examples below.<sup>1/</sup> The establishment number of the official establishment shall be set forth if it does not appear on the packaging material or container.

<sup>1/</sup> The number "38" is given as an example only. The establishment number of the official exotic animal establishment where the product is prepared shall be used in lieu thereof.

- \* (1) For application to exotic animal carcasses, primal parts and cuts
- \* therefrom, exotic animal livers, exotic animal tongues, and exotic animal hearts.



- \* (2) For application to exotic animal calf carcasses.



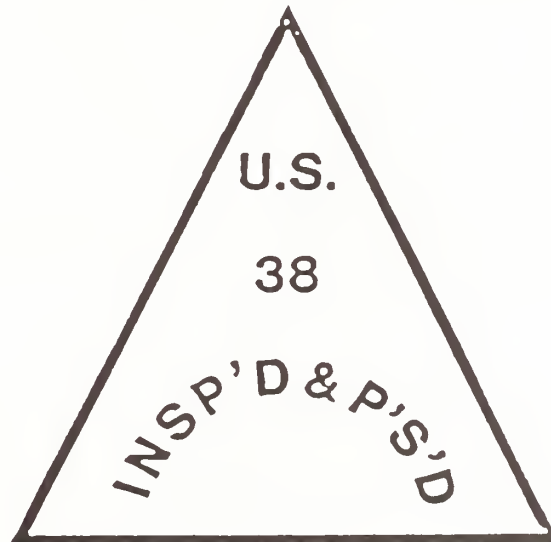
(§ 352.7(a) Continued)

- \* (3) For application to exotic animal tails.

\*



- (4) For application to burlap, muslin, cheesecloth, heavy paper, or other acceptable material that encloses carcasses or parts of carcasses.



(b) The official inspection mark to be shown on all labels.<sup>1/</sup>

- \* (1) For inspected and passed products of exotic animals shall be in the following form, except that it need not be of the size illustrated, provided that it is a sufficient size and of such color as to be conspicuously displayed and readily legible and the same proportions of letter size and boldness are maintained as illustrated:

\*



- <sup>1/</sup> The number "38" is given as an example only. ~~The~~ establishment number of the official exotic animal establishment where ~~the~~ product is prepared shall be used in lieu thereof.

\*



(§ 352.7(b) continued)

(2) This official mark shall be applied by mechanical means and shall not be applied by a hand stamp.

(3) The official inspection legend described in subparagraph (1) of this paragraph shall also be used on shipping containers, bond labels, artificial casings, and other articles with the approval of the Administrator.

(c) Any brand, stamp, label or other device approved by the Administrator and bearing any official mark prescribed in paragraph (a) or (b) of this section shall be an official device for purposes of the Act.

\* §352.8 Time of inspection in the field and in an official exotic animal establishment. \*

\* The official exotic animal establishment on behalf of the applicant shall notify the Regional Director or designee, in advance, of the hours when such inspection is desired. Inspection personnel shall have access at all times to every part of any field ante-mortem inspection area and/or official exotic animal establishment to which they are assigned. \*

§352.9 Report of inspection work.

\* Reports of the work of inspection carried on within the field ante-mortem inspection area of an exotic animal producer's premises and/or official exotic animal establishment shall be forwarded to the Administrator by the ante-mortem inspector. The applicant for such inspection shall furnish to the Administrator such information as may be required on forms provided by the Administrator. \*

§352.10 Ante-mortem inspection.

\* An ante-mortem inspection of exotic animals shall, where and to the extent considered necessary by the Administrator and under such instructions as the may issue from time to time, be made on the day of slaughter of exotic animals in one of the following listed ways or as determined by the Administrator. Humane handling of exotic animals during ante-mortem inspection shall be in accordance with the provisions contained in 9 CFR § 313.2. Immediately after the animal is stunned or killed, it shall be shackled, hoisted, stuck and bled. \*

\* (a) To be performed on exotic animals in the field in an designated area of a exotic animal producer's premises. \*

\* (1) Reindeer, elk, deer, antelope, bison and water buffalo are eligible for field ante-mortem inspection. The field ante-mortem designated area must be approved by the Regional Director or designee prior to rendition of the service. \*

(2) Any person who desires to receive field ante-mortem inspection must provide:

\* (i) Notification from an official exotic animal establishment to the Regional Director or designee. \*

(ii) A field ante-mortem designated area.

\* (iii) A stunning/slaughtering area which is in a condition that minimizes the possibility of soiling the animal when stunned/slaughtered and bled as determined by the inspector. \*

(iv) A transport vehicle that is as sanitary as practicable as determined by the inspector.

(3) The ante-mortem inspector shall determine the acceptableness and safety of performing field ante-mortem inspection. If, in the opinion of the

ante-mortem inspector, an unsafe circumstance exists at the time of field ante-mortem inspection, the service shall be denied.

\* (4) An exotic animal that, in the ante-mortem inspector's opinion does not pass ante-mortem inspection must be withheld from slaughter.

\* (5) Stunning to render the animal unconscious shall be in accordance with 9 CFR 313.15 or 313.16.

\* (6) All stunned/slaughtered and bled exotic animals shall be tagged with a "U.S. Suspect" tag in an ear by the ante-mortem inspector or designee prior to loading on the transport vehicle.

\* (7) The transport of intact exotic animal carcasses to an official exotic animal establishment for post-mortem inspection shall be as expedient as possible, and must be within the same day as field slaughter.

\* (8) Ante-mortem cards (Form MP-402-2) shall be filled out by the ante-mortem inspector. One copy is to be retained by the ante-mortem inspector. The other copy shall accompany the transport vehicle to the official exotic animal establishment and shall be delivered to the post-mortem veterinarian.

\* (9) The ante-mortem inspector shall supervise all phases of field ante-mortem inspection.

\* (b) To be performed on exotic animals that are inside of the transport vehicle at an official exotic animals establishment.

\* (1) Reindeer, elk, deer, antelope, bison, and water buffalo are eligible for transport vehicle inspection.

\* (2) The ante-mortem inspector shall remain outside the transport vehicle while performing ante-mortem inspection.

\* (3) The person requesting transport vehicle inspection must provide a transport vehicle that is as sanitary as practicable and that would safely and thoroughly permit the inspection of exotic animal from outside of the transport vehicle as determined by the inspector.

\* (4) The ante-mortem inspector shall determine the adequacy and safety of performing ante-mortem inspection. If, in the ante-mortem inspector's opinion, the transport vehicle is not adequate or safe to perform ante-mortem inspection, the service shall be denied.

\* (c) To be performed in pens at official exotic animal establishments. The inspection shall be conducted in accordance with the provisions contained in 9 CFR Part 309.

#### §352.11 Post-Mortem inspection.

\* (a) Post-mortem inspection of reindeer, elk deer, antelope, bison and water buffalo shall be conducted in accordance with the provisions contained in 9 CFR Part 310 or as determined by the Administrator.

\* (b) The post-mortem examination must occur in the shortest length of time practicable and on the day that field ante-mortem inspection is performed to minimize the changes in the carcass which can affect the post-mortem examination, disposition and wholesomeness of the carcass and its parts.

\* (c) The post-mortem veterinarian shall inspect and make the disposition of all incoming "U.S. Suspect" tagged exotic animals.

#### §352.12 Disposal of diseased or otherwise adulterated carcasses and parts.

This shall be conducted in accordance with the provisions contained in 9 CFR Part 311.

- \* §352.13 Handling and disposal of condemned or other inedible exotic animal products at official exotic animal establishments. \*

This shall be conducted in accordance with the provisions contained in 9 CFR Part 314.

§352.14 Entry Into Official Establishments; Reinspection and Preparation of Products.

This shall be conducted in accordance with the provisions contained in 9 CFR 318.1, 318.2, and 318.3.

§352.15 Records, Registration, and Reports.

This shall be conducted or maintained in accordance with the provisions contained in 9 CFR 320.1 through 320.7.

§352.16 Exports.

This shall be conducted in accordance with the provisions contained in 9 CFR 322.1 through 322.5.

§352.17 Transportation.

This shall be conducted in accordance with the provisions contained in Parts 325.1 through 325.21.

§352.18 Cooperation of States in Federal Programs.

Under the "Talmadge-Aiken Act" of September 28, 1962 (7 U.S.C. 450), the Administrator is authorized to utilize employees and facilities of States in carrying out Federal functions.

PART 354 - VOLUNTARY INSPECTION OF RABBITS  
AND EDIBLE PRODUCTS THEREOF

AUTHORITY: 7 U.S.C. 1622, 1624; 7 CFR 2.17(g) and (i), 2.55.

GENERAL

§ 354.1 Definitions.

Unless the context otherwise requires, the following terms shall have the following meaning:

(a) "Act" means the applicable provisions of the Agricultural Marketing Act of 1946 (60 Stat. 1087; 7 U.S.C. 1621 et seq.) or any other act of Congress conferring like authority.

(b) "Acceptable" means suitable for the purpose intended and acceptable to the Service.

(c) "Administrator" means the Administrator of the Food Safety and Inspection Service of the Department or any other officer or employee of the Department to whom there has heretofore been delegated, or to whom there may hereafter be delegated the authority to act in his stead.



(d) "Applicant" means any interested party who requests any inspection service.

(e) "Area supervisor" means any employee of the Department in charge of rabbit inspection service in a designated geographical area.

(f) "Carcass" means any rabbit carcass.

(g) "Circuit supervisor" or "technical supervisor" means the officer in charge of the rabbit inspection service in a circuit consisting of a group of stations within an area.

(h) "Class" means any subdivision of a product based on essential physical characteristics that differentiate between major groups of the same kind.

(i) "Condition" means any condition, including, but not being limited to, the state of preservation, cleanliness, or soundness, of any product or the processing, handling, or packaging which may affect such product.

(j) "Condition and wholesomeness" means the condition of any product, its healthfulness and fitness for human food.

(k) "Department" means the United States Department of Agriculture.

(l) "Edible product" means any product derived from ready-to-cook domestic rabbits.

(m) "Giblets" means the liver from which the bile sac has been removed and the heart from which the pericardial sac has been removed.

(n) "Holiday" or "legal holiday" shall mean the legal public holidays specified by the Congress in paragraph (a) of section 6103, title 5, of the United States Code.

(o) "Identify" means to apply official identification to products or to containers thereof.

(p) "Inspected and certified" or "certified" means, with respect to any product, that it has undergone an inspection and was found, at the time of such inspection, to be sound, wholesome, and fit for human food.

(q) "Inspection", "inspection service", or "inspection of products for condition and wholesomeness" means any inspection by an inspector to determine, in accordance with the regulations in this Part, (1) the condition and wholesomeness of rabbits, or (2) the condition and wholesomeness of any edible product at any state of the preparation or packaging thereof in the official plant where inspected and certified, or (3) the condition and wholesomeness of any previously inspected and certified product if such product has not lost its identity as an inspected and certified product.

(r) "Inspection certificate" means a statement, either written or printed, issued by an inspector, pursuant to the regulations in this Part, relative to the condition and wholesomeness of products.

(s) "Inspector" means any person who is licensed by the Secretary to investigate and certify, in accordance with the regulations in this Part, the condition and wholesomeness of products. An inspector is an employee of the Department or of a State; he may be a graduate veterinarian or a layman.

(t) "Interested party" means any person financially interested in a transaction involving any inspection.

(u) "National supervisor" means (1) the officer in charge of the rabbit inspection service of the Food Safety and Inspection Service, and (2) other officers or employees of the Department designated by the officer in charge of the rabbit inspection service of the Food Safety and Inspection Service.

(v) "Official plant" means one or more buildings or parts thereof, comprising a single plant in which the facilities and methods of operation





therein have been approved by the Administrator as suitable and adequate for operation under inspection service and in which inspection is carried on in accordance with the regulations in this Part.

(w) "Person" means any individual, partnership, association, business trust, corporation, or any organized group of persons, whether incorporated or not.

(x) "Potable water" means water that has been approved by the State health authority as safe for drinking and suitable for food processing.

(y) "Product" means ready-to-cook rabbits, or edible products derived therefrom.

(z) "Rabbit" means any domesticated rabbit, whether live or dead.

(aa) "Rabbit inspection service" means the personnel who are engaged in the administration, application, and direction of rabbit inspection programs and services pursuant to the regulations in the Part.

(bb) "Ready-to-cook domestic rabbit" means any rabbit which has been slaughtered for human food, from which the head, blood, skin, feet, and inedible viscera have been removed, that is ready to cook without need of further processing. Ready-to-cook rabbit also means any cut-up or disjointed portion of rabbit or any edible part thereof, as described in this paragraph.

(cc) "Regulations" means the provisions of this entire Part as may be in effect at the time inspection is performed.

(dd) "Secretary" means the Secretary of the Department, or any other officer or employee of the Department to whom there has heretofore been delegated, or to whom there may hereafter be delegated, the authority to act in his stead.

\* (ee) "Service" means the Food Safety and Inspection Service of the Department. \*

(ff) "Station supervisor" means any authorized individual who is designated to supervise rabbit inspection service in a large official plant or in a group of several small plants.

§ 354.2 Designation of official certificates, memoranda, marks, other identifications, and devices for purposes of the Agricultural Marketing Act.

Subsection 203(h) of the Agricultural Marketing Act of 1946, as amended by Public Law 272, 84th Congress, provides criminal penalties for various specified offenses relating to official certificates, memoranda, marks or other identifications, and devices for making such marks or identifications, issued or authorized under section 203 of said Act, and certain misrepresentations concerning the inspection of agricultural products under said section. For the purposes of said subsection and the provisions in this Part, the terms listed in this section shall have the respective meanings specified:

(a) "Official certificate" means any form of certification, either written or printed, used under this Part to certify with respect to the inspection or class or condition of products.

(b) "Official memorandum" means any initial record of findings made by an authorized person in the process of inspecting or sampling, pursuant to this Part, any processing or plant operation report made by an authorized person in connection with inspecting or sampling under this Part, and any report made by an authorized person of services performed pursuant to this Part.

(c) "Official memorandum" means the inspection mark, and any other mark, or any variations in such marks, approved by the Administrator and

authorized to be affixed to any product, or affixed to or printed on the packaging material of any product, stating that the product was inspected, or indicating the condition of the product, or for the purpose of maintaining the identity of products inspected under this Part, including, but not limited to, that set forth in § 354.65.

(d) "Official identification" means any symbol, stamp, label, or seal indicating that the product has been officially inspected and/or indicating the class or condition of the product approved by the Administrator and authorized to be affixed to any product, or affixed to or printed on the packaging material of any product.

(e) "Official device" means a stamping appliance, branding device, stencil, printed label, or any other mechanically or manually operated tool that is approved by the Administrator for the purpose of applying any official mark or other identification to any product or the packaging material thereof.

#### ADMINISTRATION

##### § 354.3 Administration.

The Administrator shall perform, for and under the supervision of the Secretary, such duties as are prescribed in the regulations in this Part and as the Secretary may require in the administration of the regulations in this Part. The Administrator is authorized to waive for limited periods any particular provisions of the regulations to permit experimentation so that new procedures, equipment, and processing techniques may be tested to facilitate definite improvements and, at the same time, to assure full compliance with the spirit and intent of the regulations. The Food Safety and Inspection Service and its officers and employees shall not be liable in damages through acts of commission or omission in the administration of this Part. \*

##### BASIS OF SERVICE

##### § 354.10 Inspection service.

Any inspection service in accordance with the regulations in this Part shall be for condition and wholesomeness.

##### § 354.12 Eligibility.

(a) Only rabbits which are processed in official plants in accordance with the regulations in this Part may be inspected.

(b) All rabbits that are eviscerated in an official plant where inspection service is maintained shall be inspected for condition and wholesomeness and no dressed rabbits or uninspected products shall be brought into such official plant.

##### § 354.13 Supervision.

All inspection service shall be subject to supervision at all times by the station supervisor, circuit supervisor, area supervisor, and national supervisor. Such service shall be rendered where the facilities and conditions are satisfactory for the conduct of the service and the requisite inspectors are available.

\* § 354.14 Authority to waive provisions of § 354.12. \*

\* The Administrator is authorized to waive the provisions of § 354.12 which  
\* pertain to the entry of uninspected edible products into official plants in  
\* specific instances where rabbits are to be brought into compliance with a law  
\* under the provisions of a court order. Such rabbits shall be handled in an  
\* official plant in accordance with such procedures as the Administrator may  
\* prescribe to insure proper segregation and identity of the rabbits or rabbit  
\* products until they are shipped from the official plant. \*

\* PERFORMANCE OF SERVICES \*

\* § 354.20 Licensed or authorized inspectors. \*

\* (a) Any person who is a Federal or State employee or the employee of a  
\* local jurisdiction possessing proper qualifications as determined by an exami-  
\* nation for competency, and who is to perform inspection service under this Part  
\* may be licensed or otherwise authorized by the Secretary as an inspector. \*

\* (b) All licenses issued by the Secretary shall be countersigned by the  
\* officer in charge of the rabbit inspection service of the Animal and Plant  
\* Health Inspection Service or any other designated officer of such Service. \*

\* § 354.21 Suspension of license; revocation. \*

\* Pending final action by the Secretary, any person authorized to counter-  
\* sign a license to perform inspection service may, whenever he deems such action  
\* necessary to assure that any inspection service is properly performed, suspend  
\* any license to perform inspection service issued pursuant to this Part, by  
\* giving notice of such suspension to the respective licensee, accompanied by a  
\* statement of the reasons therefor. Within 7 days after the receipt of the  
\* aforesaid notice and statement of reasons, the licensee may file an appeal in  
\* writing, with the Secretary, supported by any argument or evidence that he may  
\* wish to offer as to why his license should not be further suspended or revoked.  
\* After the expiration of the aforesaid 7-day period and consideration of such  
\* argument and evidence, the Secretary will take such action as he deems appro-  
\* priate with respect to such suspension or revocation. When no appeal is filed  
\* within the prescribed 7 days, the license to perform inspection service is  
\* revoked. \*

\* § 354.22 Surrender of license. \*

\* Each license which is suspended, or revoked, or has expired shall promptly  
\* be surrendered by the licensee to his immediate superior. Upon termination of  
\* the services of a licensed inspector, the licensee shall promptly surrender his  
\* license to his immediate superior. \*

\* § 354.23 Identification. \*

\* Each inspector shall have in his possession at all times, and present upon  
\* request while on duty, the means of identification furnished by the Department  
\* to such person. \*



\* § 354.24 Financial interest of inspectors. \*

\* No inspector shall render service on any product in which he is finan- \*  
\* cially interested. \*

\* § 354.25 Political activity. \*

\* All inspectors are forbidden, during the period of their respective \*  
\* appointments or licenses, to take an active part in political management or in \*  
\* political campaigns. Political activity in city, county, State, or national \*  
\* elections, whether primary or regular, or in behalf of any party or candidate, \*  
\* or any measure to be voted upon, is prohibited. This applies to all appoint- \*  
\* ees, including, but not being limited to, temporary and cooperative employees \*  
\* and employees on leave of absence with or without pay. Willful violation of \*  
\* §§ 354.20 to 354.25 will constitute grounds for dismissal in the case of \*  
\* appointees and revocation of licenses in the case of licensees. \*

\* § 354.26 Schedule of operation of official plants. \*

\* Inspection operating schedules for services performed pursuant to § 354.107 \*  
\* shall be requested in writing and be approved by the Administrator. Normal \*  
\* operating schedules for a full week consist of a continuous 8-hour period per \*  
\* day (excluding not to exceed 1 hour for lunch), 5 consecutive days per week, \*  
\* within the period of Monday through Saturday, for each shift required. Less \*  
\* than 8-hour schedules may be requested and will be approved if an inspector is \*  
\* available. Sundays may not be approved in any tour of duty. Clock hours of \*  
\* daily operations need not be specified in the request, although as a condition \*  
\* of continued approval, the hours of operation shall be reasonably uniform from \*  
\* day to day. Inspectors are to be notified by management 1 day in advance of \*  
\* any change in the hours inspection service is requested. \*

\* APPLICATION FOR INSPECTION SERVICE \*

\* § 354.30 Who may obtain inspection service. \*

\* An application for inspection service may be made by any interested person, \*  
\* including, but not being limited to, the United States, any State, county, \*  
\* municipality, or common carrier, and any authorized agent of the foregoing. \*

\* § 354.31 How application for service may be made; conditions of resident \*  
\* service. \*

\* (a) On a fee basis. An application for any inspection service on a fee \*  
\* basis may be made in any office of inspection or with any inspector at or \*  
\* nearest the place where the service is desired. Such application may be made \*  
\* orally (in person or by telephone), in writing, or by telegraph. If the appli- \*  
\* cation for inspection service is made orally, the office of inspection or the \*  
\* inspector with whom the application is made, or the Administrator, may require \*  
\* that the application be confirmed in writing. \*

\* (b) On a resident inspection basis. An application for resident inspec- \*  
\* tion service must be made in writing on forms approved by the Administrator and \*  
\* filed with the Administrator. Such forms may be obtained at the national, \*

\* area, or State inspection office. In making application, the applicant agrees  
\* to comply with the terms and conditions of the regulations (including, but not  
\* being limited to, such instructions governing inspection of products as may be  
\* issued from time to time by the Administrator). No member of or delegate to  
\* Congress or Resident Commissioner shall be admitted to any benefit that may  
\* arise from such service unless derived through service rendered a corporation  
\* for its general benefit.

\* § 354.32 Filing of application.

\* An application for inspection service shall be regarded as filed only when  
\* made pursuant to the regulations in this Part.

\* § 354.33 Authority of applicant.

\* Proof of the authority of any person applying for inspection service may  
\* be required at the discretion of the Administrator.

\* § 354.34 Application for inspection service in official plants; approval.

\* Any person desiring to process and pack products in a plant under inspec-  
\* tion service must receive approval of such plant and facilities as an official  
\* plant prior to the rendition of such service. An application for inspection  
\* service to be rendered in an official plant shall be approved according to the  
\* following procedure:

\* (a) Initial survey. When application has been filed for inspection  
\* service as aforesaid, the area supervisor, or his assistant, shall examine the  
\* plant, premises, and facilities and shall specify any additional facilities  
\* required for the service. Appeals with respect to any such specification may  
\* be made to the national supervisor.

\* (b) Drawings and specifications to be furnished in advance of construc-  
\* tion or alterations. (1) Four copies of drawings or blueprints showing the  
\* features specified herein shall be submitted to the Administrator. The draw-  
\* ings or blueprints shall be legible, made with sharp, clear lines, and properly  
\* drawn to scale, and shall consist of floor plans and a plot plan.

\* (2) The plot plan shall show such features as the limits of the plant's  
\* premises, locations in outline of buildings on the premises, one point of the  
\* compass, and roadways and railroads serving the plant.

\* (3) The floor plan shall show all space to be included in the official  
\* plant. If rooms or compartments shown on the drawings or blueprints are not to  
\* be included as part of the official plant, this shall be clearly indicated  
\* thereon.

\* (4) The sheets of paper on which drawings or blueprints are made shall  
\* not exceed a size 34" x 44". The drawings other than of the plot plan shall be  
\* made to a scale of 1/8" per foot, except that additional plans for some areas  
\* showing detail may be drawn to a scale of 1/4" per foot. The plot plan may be  
\* drawn to a scale of not less than 1/32" per foot. The drawings shall indicate  
\* the scale used and shall also indicate the floor shown (e.g., basement, first,  
\* or second).

\* (c) Features required to be shown on floor plan. The following features  
\* shall be shown on the floor plan:

\* (1) The principal pieces of equipment drawn to scale in the proper  
\* locations.

\* (2) The name of the firm and the address of the plant by street and  
\* street number, or by other means properly identifying the location of the  
\* plant.

\* (3) One point of the compass.

\* (4) The doors and openings for passageways, designating those which are  
\* self-closing or permanently closed.

\* (5) All floor drain openings and gutter drains.

\* (6) Lavatories in toilet and processing rooms (lavatories which are other  
\* than hand-operated shall be so designated on the drawings or blueprints).

\* (7) All steam and hot and cold water outlets for cleanup purposes.

\* (8) Ice-making and storage facilities.

\* (9) The point at which live rabbits are hung on the conveyor line, the  
\* point at which the ready-to-cook rabbits are removed, and any intermediate  
\* transfer points.

\* (10) The routes of the edible and inedible products.

\* (11) The location of fresh air inlets, exhaust fans, and hoods.

\* (d) Specifications. Specifications covering the following items shall  
\* accompany the drawings:

\* (1) Height of ceilings.

\* (2) Type of ceilings--open or closed.

\* (3) Finish of ceilings; for example--cement plaster, metal, marine ply-  
\* wood, cement, asbestos board, etc.

\* (4) Finish of walls; for example--cement plaster, glazed tile, glaze  
\* brick, glass blocks, etc.

\* (5) Screens--indicate whether all outside openings are screened or pro-  
\* vided with other suitable devices against entrance of flies or other insects.

\* (6) Finish of floors--concrete, brick, mastic material, etc.

\* (7) Drainage--indicate the amount of slope of floors to the drains in  
\* processing rooms, coolers, toilets, and refuse rooms, and give description of  
\* trapping and venting of drainage lines and of floor drain openings. Indicate  
\* size of drainage lines and whether house drainage lines and toilet soil lines  
\* are separate to a point outside of buildings.

\* (8) Heating--indicate type.

\* (9) Water supply--indicate whether public or private water supply, or  
\* both, and specify in terms of gallons of water available per minute for the  
\* processing needs of the plant. Also indicate whether or not a nonpotable water  
\* supply is used for any purpose in the plant and, if so, specify such uses.

\* (10) Hot water facilities--specify facilities such as boilers, storage  
\* tanks, mixing valves, etc., and indicate the size and number of boilers and  
\* storage tanks.

\* (11) Specify number of men and number of women who will use each toilet  
\* room.

\* (12) Sewage disposal--indicate whether city sewer, cesspool, sedimenta-  
\* tion tank, etc.

\* (13) Approximate rate of production--indicate hourly rate of slaughter  
\* and evisceration for rabbits.

\* (e) Rooms and compartments which must be included in the official plant.  
\* The official plant shall include employees' toilet and dressing rooms, office  
\* space for the inspectors, storerooms for supplies, refuse rooms, and rooms,  
\* compartments, or passageways where rabbits or any ingredients to be used in the  
\* preparation of products under inspection will be handled or kept. It also may  
\* include other rooms or compartments located in the buildings comprising the  
\* official plant.



(f) Changes in drawings or blueprints. When changes are proposed in areas for which drawings or blueprints have been previously approved, one of the following types of revised drawings or blueprints shall be submitted for review and consideration.

(1) A completely revised sheet or sheets showing proposed alterations or additions, or

(2) Approved pasters of the proposed changes which may be affixed to the affected areas on the previously approved drawings or blueprints in a manner not obscuring essential data. Paster drawings and blueprints shall be prepared to the same scale and presented on a background similar to that of the originally approved drawing or blueprint.

(g) Final survey and plant approval. Prior to the inauguration of the inspection service, a final survey of the plant and premises shall be made by the area supervisor or his assistant to determine if the plant is constructed and facilities are installed in accordance with the approved drawings and the regulations in this Part. The plant may be approved by the Administrator only when these requirements have been met, except that conditional approval for a specified limited time may be granted only under emergency conditions of restricted availability of facilities and construction materials, provided practices suitable to the Administrator are employed to effect adequate sanitary conditions in the plant.

#### § 354.35 Rejection of application.

Any application for inspection service may be rejected by the Administrator:

(a) Whenever the applicant fails to meet the requirements of the regulations prescribing the conditions under which the service is made available;

(b) Whenever the product is owned by or located on the premises of a person currently denied the benefits of the Act;

(c) Where any individual holding office or a responsible position with or having a substantial financial interest or share in the applicant is currently denied the benefits of the Act or was responsible in whole or in part for the current denial of the benefits of the Act to any person;

(d) Where the Administrator determines that the application is an attempt on the part of a person currently denied the benefits of the Act to obtain inspection service;

(e) Whenever the applicant, after an initial survey has been made in accordance with § 354.34(a), fails to bring the plant, facilities, and operating procedures into compliance with the regulations within a reasonable period of time; or

(f) Notwithstanding any prior approval whenever, before inauguration of service, the applicant fails to fulfill commitments concerning the inauguration of the service.

Each such applicant shall be promptly notified by registered mail of the reasons for the rejection. A written petition for reconsideration of such rejection may be filed by the applicant with the Administrator if postmarked or delivered within 10 days after the receipt of notice of the rejection. Such petition shall state specifically the errors alleged to have been made by the Administrator in rejecting the application. Within 20 days following the receipt of such a petition for reconsideration, the Administrator shall approve the application or notify the applicant by registered mail of the reasons for the rejection thereof.



§ 354.36 Withdrawal of application.

Any application for inspection service may be withdrawn by the applicant at any time before the service is performed upon payment, by the applicant, of all expenses incurred by the Service in connection with such application.

§ 354.38 Suspension of plant approval.

(a) Any plant approval given pursuant to the regulations in this Part may be suspended by the Administrator for:

(1) Failure to maintain plant and equipment in a satisfactory state of repair;

(2) The use of operating procedures which are not in accordance with the regulations in this Part; or

(3) Alterations of buildings, facilities, or equipment which cannot be approved in accordance with the regulations in this Part.

(b) During such period of suspension, inspection service shall not be rendered. However, the other provisions of the regulations pertaining to providing service on a resident basis will remain in effect unless such service is terminated in accordance with the provisions of this Part. If the plant facilities or methods of operation are not brought into compliance within a reasonable period of time, to be specified by the Administrator, the service shall be terminated. Upon termination of inspection service in an official plant pursuant to the regulations in this Part, the plant approval shall also become terminated, and all labels, seals, tags or packaging material bearing official identification shall, under the supervision of a person designated by the Service, either be destroyed, or the official identification completely obliterated, or sealed in a manner acceptable to the Service.

VIOLATIONS

§ 354.45 Denial of service.

(a) The acts or practices set forth in §§ 354.46 through 354.51 or the causing thereof may be deemed sufficient cause, for the debarment, by the Secretary, of any person, including any agents, officers, subsidiaries, or affiliates of such person, from any or all benefits of the Act for a specified period after notice and opportunity for hearing has been afforded.

(b) Whenever the Administrator has reason to believe that any person or his employee, agent, or representative has flagrantly or repeatedly committed any of the acts or practices specified in §§ 354.46 to 354.51, he may, without hearing, direct that the benefits of the Act be denied such person, including any agents, officers, subsidiaries, or affiliates of such person, pending investigation and hearing and shall give notice thereof to any such person in the manner prescribed in § 1.147(b) of the rules of practice (7 CFR 1.147(b)). The Administrator's decision to deny the benefits of the Act to any such person, including any agents, officers, subsidiaries, or affiliates of such person, shall be effective upon service of such notice. A written petition for reconsideration of such interim denial may be filed with the Administrator by any person so denied the benefits of the Act within 10 days after notice of the interim denial. Such petition shall state specifically the errors alleged to have been made by the Administrator in denying the benefits of the Act pending

(§ 354.35(b) continued)

\* investigation and hearing. Within 20 days following the receipt of such  
\* petition for reconsideration, the Administrator shall reinstate the benefits  
\* of the Act or notify the petitioner of the reasons for continued interim  
\* denial.

\*  
\*  
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\* § 354.46 Misrepresentation; deceptive or fraudulent acts or practices. \*

\* Any willful misrepresentation or any deceptive or fraudulent act or practice made or committed by any person in connection with: \*

\* (a) The making or filling of any application for any inspection service; \*

\* (b) The making of the product accessible for inspection; \*

\* (c) The making, issuing, or using, or attempting to issue or use any inspection certificate, symbol, stamp, label, seal or identification, authorized pursuant to the regulations in this Part; \*

\* (d) The use of the terms "U.S. Inspected" or "Government Inspected", or any term of similar import in the labeling or advertising of any product. \*

\* § 354.47 Use of facsimile forms. \*

\* Using or attempting to use a form which simulates, in whole or in part, any certificate, symbol, stamp, label, seal or identification authorized to be issued or used under the regulations in this Part. \*

\* § 354.48 Willful violation of the regulations. \*

\* Any willful violation of the regulations in this Part or the Act. \*

\* § 354.49 Interfering with an inspector or employee of Service. \*

\* Any interference with or obstruction or any attempted interference or obstruction of or assault upon any inspector or employee of the Service in the performance of his duties. The giving or offering directly or indirectly of any money, loan, gift, or anything of value to an employee of the Service or the making or offering of any contribution to or in any way supplementing the salary, compensation, or expenses of an employee of the Service, or the offering or entering into a private contract or agreement with an employee of the Service for any services to be rendered while employed by the Service. \*

\* § 354.51 Miscellaneous. \*

\* The existence of any of the conditions set forth in § 354.35 constituting a basis for the rejection of an application for inspection service. \*

\* OTHER APPLICABLE REGULATIONS \*

\* § 354.53 Other applicable regulations. \*

\* Compliance with the regulations in this Part shall not excuse failure to comply with any other Federal or any State or municipal applicable laws or regulations. \*

\* IDENTIFYING AND MARKING PRODUCTS \*

\* § 354.60 Approval of official identification. \*

\* (a) Any label or packaging material which bears any official identification shall be used only in such manner as the Administrator may prescribe. No label or packaging material bearing official identification may be used unless \*



\* finished copies or samples of such labels and packaging material have been \*  
\* approved by the Administrator. No label bearing official identification shall \*  
\* be printed for use until the printer's final proof has been approved by the \*  
\* Administrator, and no label, other than labels for shipping containers or \*  
\* containers for institutional packs, bearing any official identification shall \*  
\* be used until finished copies or samples of such labels have been approved by \*  
\* the Administrator. Final approval may be given to printer's final proof or \*  
\* photostatic copies of labels for shipping containers or containers for institu- \*  
\* tional packs, and no such labels shall be used until such proofs or copies have \*  
\* been approved by the Administrator. A label which bears official identifica- \*  
\* tion shall not bear any statement that is false or misleading, and if labels in \*  
\* the name of the same packer or distributor, or bearing the same brand name, are \*  
\* used on the same or similar products which are prepared from products which are \*  
\* not inspected, the diameter of the inspection mark used on labels for inspected \*  
\* products shall be equal to at least one-tenth of the length of the label, plus \*  
\* at least one-tenth of the width of the label. If the labeling is printed or \*  
\* otherwise applied directly to the container, the principal display panel of \*  
\* such container shall, for this purpose, be considered as the label. \*

\* § 354.62 Inspection mark with respect to product. \*

\* The Administrator is authorized to prescribe and approve the form of the \*  
\* inspection mark that may be used. \*

\* § 354.63 Marking inspected products. \*

\* (a) Wording and form of inspection mark. Except as otherwise authorized, \*  
\* the inspection mark permitted to be used with respect to inspected and certi- \*  
\* fied edible products shall include wording as follows: "Inspected for Whole- \*  
\* someness by U.S. Department of Agriculture." This wording shall be contained \*  
\* within a circle in the form and arrangement shown in § 354.65. The appropriate \*  
\* plant number of the official plant shall be included in the circle unless it \*  
\* appears elsewhere on the packaging material. The Administrator may approve the \*  
\* use of abbreviations of such inspection mark, and such approved abbreviations \*  
\* shall have the same force and effect as the inspection mark. The inspection \*  
\* mark or approved abbreviation thereof, as the case may be, may be applied to \*  
\* the inspected and certified edible product or to the packaging material of such \*  
\* product. When the inspection mark, or the approved abbreviation thereof, is \*  
\* used on packaging material, it shall be printed on such material or on a label \*  
\* to be affixed to the packaging material and the name of the packer or distrib- \*  
\* utor of such product shall be printed on the packaging material or label, as \*  
\* the case may be, except that on shipping containers and containers for institu- \*  
\* tional packs, the inspection marks may be stenciled on the container and, when \*  
\* the inspection mark is so stenciled, the name and address of the packer or \*  
\* distributor may be applied by the use of a stencil or a rubber stamp. Notwith- \*  
\* standing the foregoing, the name and address of the packer or distributor, if \*  
\* appropriately shown elsewhere on the packaging material, may be omitted from \*  
\* insert labels which bear an official identification if the applicable plant \*  
\* number is shown. \*

\* (b) Wording on labels. Each trade label to be approved for use pursuant \*  
\* to §§ 354.60 to 354.64 with respect to any inspected and certified edible \*  
\* product shall bear the true name of the edible product, the name and address of \*  
\* the packer or distributor thereof, and in prominent letters and figures of \*

\* uniform size, the inspection mark, as aforesaid, and the label shall also bear, \*  
\* in such manner as may be prescribed or approved by the Administrator, the plant \*  
\* number, if any, of the official plant in which such product was inspected and \*  
\* certified. The class of the rabbits shall be shown on the label. The appro- \*  
\* priate designation "young", "mature", or "old" may be used as a prefix to the \*  
\* word "rabbit" in lieu of the class name. \*

\* (c) Labels in foreign languages. Any trade label to be affixed to a \*  
\* container of any edible products for foreign commerce may be printed in a \*  
\* foreign language. However, the inspection mark shall appear on the label in \*  
\* English, but, in addition, may be literally translated into such foreign lan- \*  
\* guage. Each such trade label which is to be printed in a foreign language must \*  
\* be approved pursuant to §§ 354.60 to 354.64. \*

\* (d) Unauthorized use or disposition of approved labels. \*

\* (1) Labels approved for use pursuant to §§ 354.60 to 354.64 shall be used \*  
\* only for the purpose for which approved and shall not otherwise be disposed of \*  
\* from the plant for which approved except with written approval of the Adminis- \*  
\* trator. Any unauthorized use or disposition of approved labels or labels bear- \*  
\* ing official identification may result in cancellation of the approval and \*  
\* denial of the use of labels bearing official identification or denial of the \*  
\* benefits of the Act pursuant to the provisions of § 354.60. \*

\* (2) The use of simulations or imitations of any official identification \*  
\* by any person is prohibited. \*

\* (e) Rescindment of approved labels. Once a year, or more often if \*  
\* requested, each applicant shall submit to the Administrator a list in triplicate \*  
\* of approved labels that have become obsolete, accompanied with a statement that \*  
\* such approvals are no longer desired. The approvals shall be identified by the \*  
\* date of approval and the name of product or other designation showing the class \*  
\* of material. \*

\* § 354.64 Form of official identification. \*

\* The form prescribed in § 354.65 is subject to the requirements of \*  
\* §§ 354.60 to 354.64, Identifying and Marking Products. \*

\* § 354.65 Form of inspection mark. \*

\* The inspection mark approved for use on inspected and certified edible \*  
\* products shall be contained within a circle and include the following wording: \*  
\* "Inspected for Wholesomeness by U.S. Department of Agriculture." The form and \*  
\* arrangement of such wording shall be as indicated in the example below. The \*  
\* plant number of the official plant shall be set forth if it does not appear on \*  
\* the packaging material. \*



SUPERVISION OF MARKING AND PACKAGING

\* § 354.70 Evidence of label approval.

\* No inspector shall authorize the use of official identification for any  
\* inspected product unless he has on file evidence that such official identifica-  
\* tion or packaging material bearing such official identification has been  
\* approved in accordance with the provisions of §§ 354.60 to 354.64.

\* § 354.71 Affixing of official identification.

\* (a) No official identification or any abbreviation, copy, or representa-  
\* tion thereof may be affixed to or placed on or caused to be affixed to or  
\* placed on any product or container thereof except by an inspector or under the  
\* supervision of an inspector. All such products shall have been inspected and  
\* certified. The inspector shall have supervision over the use and handling of  
\* all material bearing any official identification.

\* (b) Each container of inspected and certified products to be shipped  
\* from one official plant to another official plant for further processing shall  
\* be marked for identification and shall show the following information:

\* (1) The name of the inspected and certified products in the container;

\* (2) The name and address of the packer or distributor of such products;

\* (3) The net weight of the container;

\* (4) The inspection mark permitted to be used pursuant to the regulations  
\* in this Part unless the containers are sealed or otherwise identified in such  
\* manner as may be approved by the Administrator; and

\* (5) The plant number of the official plant where the products were  
\* packed.

\* § 354.72 Packaging.

\* No container which bears or may bear any official identification or any  
\* abbreviation or copy or representation thereof may be filled in whole or in  
\* part except with edible products which were inspected and certified and are,  
\* at the time of such filling, sound, wholesome, and fit for human food. All  
\* such filling of containers shall be under the supervision of an inspector.

\* § 354.73 Retention labels.

\* An inspector may use such labels, devices, and methods as may be approved  
\* by the Administrator for the identification of:

\* (a) Products which are held for further examination, and

\* (b) All equipment and utensils which are to be held for proper cleaning.

\* § 354.74 Prerequisites to inspection.

\* Inspection of products shall be rendered pursuant to the regulations in  
\* this Part and under such conditions and in accordance with such methods as may  
\* be prescribed or approved by the Administrator.

\* § 354.75 Accessibility of products.



(§ 354.75 continued)

Each product for which inspection service is requested shall be so arranged so as to permit adequate determination of its class, quantity, and condition as the circumstances may warrant.

§ 354.76 Time of inspection in an official plant.

The inspector who is to perform the inspection in an official plant shall be informed, in advance, by the applicant of the hours when such inspection is desired. Inspectors shall have access at all times to every part of any official plant to which they are assigned.

REPORTS

§ 354.90 Report of inspection work.

Reports of the work of inspection carried on within official plants shall be forwarded to the Administrator by the inspector in such manner as may be specified by the Administrator.

§ 354.91 Information to be furnished to inspectors.

When inspection service is performed within an official plant, the applicant for such inspection shall furnish to the inspector rendering such service such information as may be required for the purposes of §§354.90 to 354.92.

§ 354.92 Reports of violation.

Each inspector shall report, in the manner prescribed by the Administrator, all violations of and noncompliance with the Act and the regulations in this Part of which he has knowledge.

FEES AND CHARGES

§ 354.100 Payment of fees and charges.

(a) Fees and charges for any inspection shall be paid by the applicant for the service in accordance with the applicable provisions of §§ 354.100 to 354.110, both inclusive. If so required by the inspector, such fees and charges shall be paid in advance.

(b) Fees and charges for any inspection service shall, unless otherwise required pursuant to paragraph (c) of this section, be paid by check, draft, or money order payable to the Food Safety and Inspection Service and remitted promptly to the Service.

(c) Fees and charges for any inspection pursuant to a cooperative agreement with any State or person shall be paid in accordance with the terms of such cooperative agreement.

§ 354.101 On a fee basis.

(a) Unless otherwise provided in this Part, the fees to be charged and collected for any service performed, in accordance with this Part, on a fee basis shall be based on the applicable rates specified in this section.





\* Unless otherwise specified in the regulations in this Part or by the  
\* Administrator, products which are to be further processed under inspection in  
\* an official plant shall be prepared and handled in such official plant under  
\* the supervision of an inspector.

\* § 354.121 Ante-mortem inspection.

\* An ante-mortem inspection of rabbits shall, where and to the extent  
\* considered necessary by the Administrator and under such instructions as he  
\* may issue from time to time, be made of rabbits on the day of slaughter in any  
\* official plant processing rabbits under inspection pursuant to the regulations  
\* in this Part.

\* § 354.122 Condemnation on ante-mortem inspection.

\* Rabbits found in a dying condition on premises of an official plant shall  
\* be immediately destroyed and, together with any rabbits found dead on such  
\* premises, shall be disposed of in accordance with § 354.132. Rabbits plainly  
\* showing, on ante-mortem inspection, any disease or condition, that under  
\* §§ 354.129 to 354.131, inclusive, would cause condemnation of their carcasses  
\* on post-mortem inspection, shall be condemned. Rabbits which, on ante-mortem  
\* inspection, are condemned shall not be dressed, nor shall they be conveyed  
\* into any department of the plant where rabbit products are prepared or held.  
\* Rabbits which have been condemned on ante-mortem inspection and have been  
\* killed shall, under the supervision of an inspector of the Inspection Service,  
\* receive treatment as provided in § 354.132.

\* § 354.123 Segregation of suspects on ante-mortem inspection.

\* All rabbits which, on ante-mortem inspection, do not plainly show, but  
\* are suspected of being affected with any disease or condition that under  
\* §§ 354.129 to 354.131, inclusive, may cause condemnation in whole or in part  
\* on post-mortem inspection, shall be segregated from the other rabbits and held  
\* for separate slaughter, evisceration, and post-mortem inspection. The inspec-  
\* tor shall be notified when such segregated lots are presented for post-mortem  
\* inspection and inspection of such rabbits shall be conducted separately. Such  
\* procedure for the correlation of ante-mortem and post-mortem findings by the  
\* inspector, as may be prescribed or approved by the Administrator, shall be  
\* carried out.

\* § 354.124 Quarantine of diseased rabbits.

\* If live rabbits, which are affected by any contagious disease which is  
\* transmissible to man, are brought into an official establishment, such rabbits  
\* shall be segregated. The slaughtering of such rabbits shall be deferred and  
\* they shall be dealt with in one of the following ways:

\* (a) If it is determined by a veterinary inspector that further handling  
\* of the rabbits will not create a health hazard, the lot shall be subject to  
\* ante-mortem and post-mortem inspection pursuant to the regulations in this  
\* Part.

\* (b) If it is determined by a veterinary inspector that further handling  
\* of the rabbits will not create a health hazard, such rabbits may be released

\* for treatment under the control of an appropriate State or Federal agency. If \*  
\* the circumstances are such that release for treatment is impracticable, a \*  
\* careful rabbit-by-rabbit ante-mortem inspection shall be made, and all rabbits \*  
\* found to be, or which are suspected of being, affected with the contagious \*  
\* disease transmissible to man shall be condemned. \*

\* POST-MORTEM INSPECTION \*

\* § 354.125 Evisceration. \*

\* No viscera or any part thereof shall be removed from any rabbits which \*  
\* are to be processed under inspection in any official plant, except at the time \*  
\* of evisceration and inspection. Each carcass to be eviscerated shall be \*  
\* opened so as to expose the organs and the body cavity for proper examination \*  
\* by the inspector and shall be prepared immediately after inspection as ready- \*  
\* to-cook rabbit. \*

\* § 354.126 Carcasses held for further examination. \*

\* Each carcass, including all parts thereof, in which there is any lesion \*  
\* of disease or other condition, which might render such carcass or any part \*  
\* thereof unfit for human food, and with respect to which a final decision \*  
\* cannot be made on first examination by the inspector, shall be held for further \*  
\* examination. The identity of each such carcass, including all parts thereof, \*  
\* shall be maintained until a final examination has been completed. \*

\* § 354.127 Condemnation and treatment of carcasses. \*

\* Each carcass, or any part thereof, which is found to be unsound, unwhole- \*  
\* some, or otherwise unfit for human food shall be condemned by the inspector \*  
\* and shall receive such treatment, under the supervision of the inspector, as \*  
\* will prevent its use for human food and preclude dissemination of disease \*  
\* through consumption by animals. \*

\* § 354.128 Certification of carcasses. \*

\* Each carcass and all parts and organs thereof which are found by the \*  
\* inspector to be sound, wholesome, and fit for human food shall be certified as \*  
\* provided in this Part. \*

\* DISPOSITION OF DISEASED RABBIT CARCASSES AND PARTS \*

\* § 354.129 General. \*

\* The carcasses or parts of carcasses of all rabbits inspected at an offi- \*  
\* cial establishment and found at the time of post-mortem inspection, or at any \*  
\* subsequent inspection, to be affected with any of the diseases or conditions \*  
\* named in other sections in this Part, shall be disposed of in accordance with \*  
\* the section pertaining to the disease or condition. Owing to the fact that it \*  
\* is impracticable to formulate rules for each specific disease or condition and \*  
\* to designate at just what stage a disease process results in an unwholesome \*  
\* product, the decision as to the disposal of all carcasses, parts, or organs \*

\* not specifically covered by the regulations, or by instructions of the Adminis-  
\* trator issued pursuant thereto, shall be left to the inspector in charge, and  
\* if the inspector in charge is in doubt concerning the disposition to be made,  
\* specimens from such carcasses shall be forwarded to the laboratory for  
\* diagnosis.

\* § 354.130 Diseases or conditions evident which require condemnation.

\* (a) Carcasses of rabbits affected with or showing lesions of any of the  
\* following named diseases or conditions shall be condemned: Tularemia, anthrax,  
\* hemorrhagic septicemia, pyemia, septicemia, leukemia, acute enteritis, perito-  
\* nitis, sarcomatosis, metritis, necro-bacillosis (Smorl's Disease), tuberculosis,  
\* emaciation, streptobacillary pseudotuberculosis, and advanced stages of snuf-  
\* fles. Rabbits from pathological laboratories shall be condemned.

\* (b) Any organ or part of a rabbit carcass affected with a tumor shall be  
\* condemned and when there is evidence that the general condition of the rabbit  
\* has been affected by the size, position, or nature of the tumor, the whole  
\* carcass shall be condemned. In cases of malignant neoplasms involving any  
\* internal organ to a marked extent, or affecting the muscles, skeleton, or body  
\* lymph glands, even primarily, the whole carcass shall be condemned.

\* (c) Carcasses of rabbits showing any disease such as generalized melano-  
\* sis, pseudoleukemia, and the like, which systemically affect the rabbit, shall  
\* be condemned.

\* (d) Any organ or part of a carcass which is badly bruised or which is  
\* affected by an abscess, or a suppurating sore, shall be condemned. Parts or  
\* carcasses which are contaminated by pus shall be condemned.

\* (e) Carcasses of rabbits contaminated by volatile oils, paints, poisons,  
\* gases, or other substances which affect the wholesomeness of the carcass shall  
\* be condemned.

\* (f) All carcasses of rabbits so infected that consumption of the meat or  
\* meat food products thereof may give rise to meat poisoning shall be condemned.  
\* This includes all carcasses showing signs of any of the following diseases:  
\* Acute inflammation of the lungs, pleura, pericardium, peritoneum or meninges;  
\* septicemia or pyemia, whether traumatic, or without evident cause; gangrenous  
\* or severe hemorrhagic enteritis or gastritis; polyarthritis and acute nephritis.  
\* Immediately after the slaughter of any rabbit so infected, the infected prem-  
\* ises and implements used shall be thoroughly sanitized. The part or parts of  
\* any carcass coming into contact with the carcass or any part of the carcass of  
\* any rabbit covered by this section other than those affected with acute inflam-  
\* mation of the lungs, pleura, pericardium, peritoneum or meninges, shall be  
\* condemned.

\* (g) Carcasses showing any degree of icterus with a parenchymatous degen-  
\* eration of organs, the result of infection or intoxication, and those which,  
\* as a result of a pathological condition, show an intense yellow or greenish-  
\* yellow discoloration without evidence of infection or intoxication shall be  
\* condemned.

\* (h) Carcasses of rabbits affected with mange or scab in advanced stages,  
\* or showing emaciation or extension of the inflammation to the flesh, shall be  
\* condemned. When the diseased condition is slight, the carcass may be passed  
\* for food after removal and condemnation of the affected parts.

\* (i) In the disposal of carcasses and parts of carcasses showing evidence  
\* of infestation with parasites not transmissible to man, the following general



\* rules shall govern: If the lesions are localized in such manner and are of  
\* such character that the parasites and the lesions caused by them may be radi-  
\* cally removed, the nonaffected portion of the carcass, or part of the carcass,  
\* may be certified for food after the removal and condemnation of the affected  
\* portions. Where a part of a carcass shows numerous lesions caused by parasites,  
\* or the character of the infestation is such that complete extirpation of the  
\* parasites and lesions is difficult and uncertainly accomplished, or if the  
\* parasitic infestation or invasion renders the organ or part in any way unfit  
\* for food, the affected organ or part shall be condemned. Where parasites are  
\* found to be distributed in a carcass in such a manner or to be of such a  
\* character that their removal and the removal of the lesions caused by them are  
\* impracticable, no part of the carcass shall be certified for food and the  
\* entire carcass shall be condemned. Carcasses infested with a hydatid cyst or  
\* cysts (Echinococcus granulosus), transmissible to dogs and from dogs to man,  
\* shall in all cases be condemned regardless of the degree of infestation.

\* (j) Carcasses of rabbits showing such degree of emaciation or anemic  
\* condition as would render the meat unwholesome, and carcasses which show a  
\* slimy degeneration of the fat or a serous infiltration of the muscles shall be  
\* condemned.

\* § 354.131 Decomposition.

\* Carcasses of rabbits deleteriously affected by post-mortem changes shall  
\* be disposed of as follows:

\* (a) Carcasses which have reached a state of putrefaction or stinking  
\* fermentation shall be condemned.

\* (b) (Reserved)

\* (c) Carcasses affected by types of post-mortem change which are superfi-  
\* cial in nature may be certified for food after removal and condemnation of  
\* affected parts.

\* § 354.132 Disposal of condemned carcasses and parts.

\* All condemned carcasses, or parts of carcasses, shall be disposed of by  
\* one of the following methods, under the supervision of an inspector of the  
\* Inspection Service: (Facilities and materials for carrying out the require-  
\* ments in this section shall be furnished by the official establishment.)

\* (a) Steam treatment (which shall be accomplished by processing the  
\* condemned product in a pressure tank under at least 40 pounds of steam pres-  
\* sure) or thorough cooking in a kettle or vat for a sufficient time to effec-  
\* tively destroy the product for human food purposes and preclude dissemination  
\* of disease through consumption by animals. Tanks and equipment used for this  
\* purpose or for rendering or preparing inedible products shall be in rooms or  
\* compartments separate from those used for the preparation of edible products.  
\* There shall be no direct connection, by means of pipes or otherwise, between  
\* tanks containing inedible products and those containing edible products.

\* (b) Incineration or complete destruction by burning.

\* (c) Chemical denaturing, which shall be accomplished by the liberal  
\* application to all carcasses and parts thereof, of:

\* (1) Crude carbolic acid,

\* (2) Kerosene, fuel oil, or used crank case oil,

\* (3) Any phenolic disinfectant conforming to commercial standards CS 70-41  
\* or CS 71-41 which shall be used in at least 2 percent emulsion or solution, or

\* (4) Any other substance that the Administrator approves which will \*  
\* decharacterize the carcasses or parts to the extent necessary to accomplish \*  
\* the purposes of this section. \*

\* REINSPECTION AND INGREDIENTS \*

\* § 354.133 Reinspection of edible products; ingredients. \*

\* (a) Any inspected and certified edible product may be brought into an \*  
\* official plant only if the container of such product is marked for identifica- \*  
\* tion in the manner prescribed in § 354.71(b) and the product is reinspected by \*  
\* an inspector at the time it is brought into such plant. Upon reinspection, if \*  
\* any such product or portion thereof is found to be unsound, unwholesome, or \*  
\* otherwise unfit for human food, such product, or portion thereof, shall be \*  
\* condemned and shall receive treatment as provided in § 354.127. \*

\* (b) Any product which is prepared under inspection in an official plant \*  
\* shall be inspected in such plant as often as the inspector deems it necessary \*  
\* in order to ascertain whether such product is sound, wholesome, and fit for \*  
\* human food at the time such product leaves such plant. Upon any such inspec- \*  
\* tion, if any such product or portion thereof is found to be unsound, unwhole- \*  
\* some, or otherwise unfit for human food, such product or portion thereof shall \*  
\* be condemned and shall receive treatment as provided in § 354.127. \*

\* (c) All substances and ingredients used in the manufacture or preparation \*  
\* of any edible product shall be clean, sound, wholesome, and fit for human \*  
\* food. Liquid and frozen egg products used in the preparation of any edible \*  
\* product shall have been prepared under continuous inspection of the Department. \*

\* APPEALS \*

\* § 354.134 Appeal inspections; how made. \*

\* Any person receiving inspection service may, if dissatisfied with any \*  
\* decision of an inspector relating to any inspection, file an appeal from such \*  
\* decision: Provided, That such appeal is filed within 48 hours from the time \*  
\* the decision was made. Any such appeal from a decision of an inspector shall \*  
\* be made to his immediate superior having jurisdiction over the subject matter \*  
\* of the appeal. Review of such appeal findings, when requested, shall be made \*  
\* by the immediate superior of the employee of the Department making the appeal \*  
\* inspection. The cost of any such appeal shall be borne by the applicant if \*  
\* the Administrator determines that the appeal is frivolous. The charges for \*  
\* such frivolous appeal shall be based on the hourly rates as specified in \*  
\* § 354.101(b). \*

\* INSPECTION CERTIFICATES \*

\* § 354.140 Forms of inspection certificates. \*

\* Each inspection certificate issued pursuant to the regulations in this \*  
\* Part shall be approved by the Administrator as to form, and: \*

\* (a) Each rabbit inspection certificate shall show the class or classes \*  
\* of rabbits, the quantity of product contained in the respective lot, and all \*  
\* pertinent information concerning the condition and wholesomeness thereof; \*

\* (b) Each food product inspection certificate shall show the names of the \*  
\* edible products covered by such certificate, the quantity of each such product, \*  
\* such shipping marks as are necessary to identify such products, and all perti- \*  
\* nent information concerning the condition and wholesomeness thereof; \*

\* (c) Each export certificate shall show the respective names of the \*  
\* exporter and the consignee, the destination, the shipping marks, the numbers \*  
\* of the export stamps attached to the edible products to be exported and covered \*  
\* by the certificate, and the names of such products and the total net weight \*  
\* thereof. \*

\* § 354.141 Issuance and disposition of rabbits inspection certificates. \*

\* (a) Upon the request of an interested party, any inspector is authorized \*  
\* to issue a rabbit inspection certificate with respect to any lot of rabbits \*  
\* inspected by him. Each certificate shall be signed by the inspector who made \*  
\* the inspection covered by the certificate, and if more than one inspector \*  
\* participated in the inspection of the lot of rabbits, each such inspector \*  
\* shall sign the certificate with respect to such lot. \*

\* (b) The original and a copy of each inspection certificate, issued \*  
\* pursuant to §§ 354.140 to 354.144, and not to exceed two additional copies \*  
\* thereof if requested by the applicant prior to issuance, shall, immediately \*  
\* upon issuance, be delivered or mailed to the applicant or person designated by \*  
\* him. One copy shall be filed in the office of the area supervisor serving the \*  
\* area in which the inspection was performed, and the remaining copies shall be \*  
\* disposed of in such manner as the Administrator may approve. Additional \*  
\* copies of any such certificate may be furnished to any interested party as \*  
\* provided in § 354.105. \*

\* § 354.142 Food product inspection certificates; issuance and disposition. \*

\* (a) Upon the request of an interested party, any inspector is authorized \*  
\* to issue a food product inspection certificate with respect to any inspected \*  
\* and certified edible product after suitable examination of the product has \*  
\* been made by the inspector. \*

\* (b) The original of each food product inspection certificate, and not to \*  
\* exceed two copies thereof, if requested, shall, immediately upon issuance, be \*  
\* delivered or mailed to the applicant or person designated by him. Another \*  
\* copy shall be filed in the office of the regional supervisor serving the area \*  
\* in which such certificate was issued, and one copy shall be forwarded to the \*  
\* Administrator. The last named two copies shall be retained until otherwise \*  
\* ordered by the Administrator. \*

\* § 354.143 Export certificates; issuance and disposition. \*

\* (a) Upon the request of an exporter, any inspector is authorized to \*  
\* issue an export certificate with respect to the shipment to any foreign country \*  
\* of any inspected and certified edible product after suitable examination of \*  
\* the product has been made by the inspector. \*

\* (b) Each export certificate shall be issued in quintuplicate; the origi- \*  
\* nal shall be delivered to the exporter who requested such certificate, and the \*  
\* duplicate copy shall be delivered to the agent of the railroad or other carrier \*  
\* transporting such products from the United States. The triplicate copy of \*



\* such export certificate shall be forwarded to the Administrator; the quadrupli- \*  
\* cate copy shall be filed in the office of the regional supervisor serving the \*  
\* area in which such export certificate was issued, and the memorandum copy \*  
\* shall be retained by the inspector for filing. The last named three copies \*  
\* shall be retained until otherwise ordered by the Administrator. \*

\* § 354.144 Advance information. \*

\* Upon the request of an applicant, all or part of the contents of any \*  
\* inspection certificate issued to such applicant may be telephoned or tele- \*  
\* graphed to him, or to any person designated by him, at his expense. \*

\* BASIS OF ACCEPTABILITY OF OTHER OFFICIAL INSPECTION SYSTEMS \*

\* § 354.160 General. \*

\* Any rabbit inspection system may be deemed to be acceptable to the Admin- \*  
\* istrator which: \*

\* (a) Is conducted under the authority of laws, ordinances, or similar \*  
\* enactments of the State, county, city, or other political subdivision in which \*  
\* is located the official plant at which the ready-to-cook rabbits are prepared \*  
\* and \*

\* (b) Imposes at least the requirements set forth in § 354.161: Provided, \*  
\* That no such inspection shall be deemed acceptable to the Administrator with \*  
\* respect to any official plant in which ready-to-cook rabbits are prepared if \*  
\* he finds at any time that such requirements are not adequately enforced. \*

\* § 354.161 Requirements as to manner of inspection. \*

\* (a) The inspection shall be conducted by an inspector who is a qualified \*  
\* veterinarian or under the supervision of a qualified veterinarian. All such \*  
\* inspectors shall be employed by the State, county, city, or other political \*  
\* subdivision in which the official plant is located. \*

\* (b) The inspection shall include post-mortem examination of each rabbit \*  
\* carcass during the evisceration operation. \*

\* (c) All carcasses which show evidence of disease or any other condition \*  
\* which may render them unwholesome or unfit for food shall be condemned and \*  
\* shall be destroyed for food purposes under the supervision of an inspector. \*  
\* Each carcass and part thereof which has been inspected and passed or containers \*  
\* of carcasses or parts thereof shall bear the identifying inspection symbol of \*  
\* the official inspection system and the marking devices or labels shall be in \*  
\* the custody of the inspector at all times. \*

\* § 354.162 Determining compliance with § 354.161. \*

\* A qualified veterinary supervisor of the rabbit inspection service shall \*  
\* investigate the manner of operation of the inspection system to determine the \*  
\* adequacy of the post-mortem examination and the compliance with the require- \*  
\* ments contained in §§ 354.160 to 354.162 prior to approving the official plant \*  
\* for the inspection of ready-to-cook rabbits. This supervisor, as well as any \*  
\* official graders who may be stationed in the official plant, shall periodically \*  
\* observe the inspection operations in the official plant to determine that the \*  
\* requirements of §§ 354.160 to 354.162 are being met. \*



SANITARY REQUIREMENTS

GENERAL

§ 354.210 Minimum standards for sanitation, facilities, and operating procedures in official plants.

The provisions of §§ 354.210 to 354.247 shall apply with respect to inspection service in all official plants. The table set forth in § 354.247 indicates some of the types of material which may be used in the construction of equipment, utensils, and facilities for use in the plant.

BUILDINGS AND PLANT FACILITIES

§ 354.220 Buildings.

The buildings shall be of sound construction and kept in good repair, and shall be of such construction as to prevent the entrance or harboring of vermin.

(a) Outside openings. (1) The doors, windows, skylights, and other outside openings of the plant, except receiving rooms and live rabbit holding rooms, shall be protected by properly fitted screens or other suitable devices against the entrance of flies and other insects.

(2) Outside doors, except in receiving rooms and live rabbit holding rooms, shall be self-closing and so hung that not over 1/4-inch clearance remains when closed. Screen doors shall open toward the outside of the building.

§ 354.221 Rooms and compartments.

Rooms and compartments used for edible products shall be separate and distinct from inedible products departments and from rooms where rabbits are slaughtered and skinned. Separate rooms shall be provided when required for conducting processing operations in a sanitary manner, and all rooms shall be of sufficient size to permit the installation of the necessary equipment for processing operations and the conduct of such operations in a sanitary manner.

(a) Rooms for separate operation. The official plant should have separate rooms for each of the following operations depending upon the various types of operations conducted, but, in no case, shall the receiving or holding of live rabbits or killing operations be permitted in rooms in which eviscerating operations are performed:

(1) The receiving and feeding of live rabbits.

(2) Killing and skinning operations.

(3) Eviscerating, chilling, and packing operations for ready-to-cook rabbits.

(4) Inedible products departments.

(5) Refuse room.

(b) Rooms for holding carcasses for further inspection. Rooms and compartments in which carcasses or parts thereof are held for further inspection shall be in such number and such location as the needs of the inspection in the plant may require. They shall be equipped with locks and keys and the keys shall not leave the custody of the inspector in charge of the plant. All

\* such rooms and compartments shall be marked conspicuously with the word  
 \* "retained" in letters not less than 2 inches high.

\* (c) Coolers and freezers. Coolers and freezers of adequate size and  
 \* capacity shall be provided to reduce the internal temperature of ready-to-cook  
 \* rabbits prepared and otherwise handled in the plant to 36° F. within 24 hours  
 \* unless other cooling facilities are available.

\* (d) Refuse rooms. Refuse rooms shall be entirely separate from other  
 \* rooms in the plant, and shall have tight fitting doors and be properly  
 \* ventilated.

\* (e) Storage and supply rooms. The storage and supply rooms shall be in  
 \* good repair, kept dry, and maintained in a sanitary condition.

\* (f) Boiler room. The boiler room shall be a separate room, if necessary,  
 \* to prevent its being a source of dirt and objectionable odors entering any  
 \* room where ready-to-cook rabbits are prepared, processed, handled, and stored.

\* (g) Inspector's office. Furnished office space, including, but not  
 \* being limited to, light, heat, and janitor service shall be provided rent free  
 \* in the official plant for the exclusive use for official purposes of the  
 \* inspector and the Administration. The room or rooms set apart for this purpose  
 \* must meet with the approval of the regional supervisor and be conveniently  
 \* located, properly ventilated, and provided with lockers or cabinets suitable  
 \* for the protection and storage of supplies and with facilities suitable for  
 \* inspectors to change clothing.

\* (h) Toilet rooms. Toilet rooms opening directly into rooms where rabbit  
 \* products are exposed shall have self-closing doors and shall be ventilated to  
 \* the outside of the building.

\* § 354.222 Floors, walls, ceilings, etc. \*

\* (a) Floors. All floors in rooms where exposed products are prepared or  
 \* handled shall be constructed of or finished with materials impervious to  
 \* moisture, so they can be readily and thoroughly cleaned. The floors in killing,  
 \* ice cooling, ice packing, eviscerating, cooking, boning, and cannery rooms  
 \* shall be graded for complete runoff with no standing water.

\* (b) Walls, posts, partitions, doors. All walls, posts, partitions, and  
 \* doors in rooms where exposed products are prepared or handled shall be smooth  
 \* and constructed of materials impervious to moisture to a height of 6 feet  
 \* above the floor to enable thorough cleaning. All surfaces above this height  
 \* must be smooth and finished with moisture-resistant material.

\* (c) Ceilings. Ceilings must be moisture-resistant in rooms where exposed  
 \* products are prepared or handled, and finished and sealed to prevent collection  
 \* of dirt or dust that might sift through flooring above or fall from collecting  
 \* surfaces on equipment or exposed product.

\* § 354.223 Drainage and plumbing. \*

\* There shall be an efficient drainage and plumbing system for the plant  
 \* and premises.

\* (a) Drains and gutters. All drains and gutters shall be properly  
 \* installed with approved traps and vents. The drainage and plumbing system  
 \* must permit the quick runoff of all water from plant buildings, and surface  
 \* water around the plant and on the premises, and all such water shall be dis-  
 \* posed of in such a manner as to prevent a nuisance or health hazard.

\* (b) Sewage and plant wastes. (1) The sewerage system shall have ade- \*  
\* quate slope and capacity to remove readily all waste from the various process- \*  
\* ing operations and to minimize, and if possible to prevent, stoppage and \*  
\* surcharging of the system. \*

\* (2) Grease traps which are connected with the sewerage system shall be \*  
\* suitably located but not near any edible products department or in any area \*  
\* where products are unloaded from or loaded into vehicles. To facilitate \*  
\* cleaning, such traps shall have inclined bottoms and be provided with suitable \*  
\* covers. \*

\* (3) Toilet soil lines shall be separate from house drainage lines to a \*  
\* point outside the buildings unless they are positively trapped to prevent \*  
\* backing up. Drainage from toilet bowls and urinals shall not be discharged \*  
\* into a grease catch basin. \*

\* (4) All floor drains shall be equipped with traps, constructed so as to \*  
\* minimize clogging, and the plumbing shall be so installed as to prevent sewer- \*  
\* age from backing up and from flooding the floor. \*

\* (5) Floor drainage lines should be of metal and at least 4 inches in \*  
\* diameter and open into main drains of at least 6 inches in diameter and shall \*  
\* be properly vented to outside air. \*

\* (6) Where refrigerators are equipped with drains, such drains should be \*  
\* properly trapped and should discharge through an air gap into the sewer system. \*  
\* All new installations, and all replacements, or refrigerators equipped with \*  
\* drains shall meet these requirements. \*

\* § 354.224 Water supply. \*

\* The water supply shall be ample, clean, and potable with adequate facili- \*  
\* ties for its distribution in the plant and its protection against contamination \*  
\* and pollution. \*

\* (a) Hot water at a temperature not less than 180° F. shall be available \*  
\* for sanitation purposes. \*

\* (b) Hose connections with steam and water mixing valves or hot water \*  
\* hose connections shall be provided at convenient locations throughout the \*  
\* plant for cleaning purposes. \*

\* (c) The refuse rooms shall be provided with adequate facilities for \*  
\* washing refuse cans and other equipment in the rooms; the rooms, cans, and \*  
\* equipment shall be cleaned after each day's use. \*

\* § 354.225 Lavatory accommodations. \*

\* Modern lavatory accommodations and properly located facilities for clean- \*  
\* ing utensils and hands shall be provided. \*

\* (a) Adequate lavatory and toilet accommodations, including, but not \*  
\* being limited to, running hot water and cold water, soap, and towels, shall be \*  
\* provided. Such accommodations shall be in or near toilet and locker rooms and \*  
\* also at such other places in the plant as may be essential to the cleanliness \*  
\* of all personnel handling products. \*

\* (b) Sufficient metal containers shall be provided for used towels and \*  
\* other wastes. \*

\* (c) An adequate number of hand washing facilities serving areas where \*  
\* dressed rabbits and edible products are prepared shall be operated by other \*  
\* than hand-operated controls, or shall be of a continuous flow type which \*  
\* provides an adequate flow of water for washing hands. \*



\* (d) Durable signs shall be posted conspicuously in each toilet room and \*  
 \* locker room directing employees to wash their hands before returning to work. \*  
 \* (e) Toilet facilities shall be provided according to the following \*  
 \* formula: \*

	Toilet bowls	
Persons of same sex:	required	
1 to 15, inclusive-----	1	*
16 to 35, inclusive-----	2 <sup>1</sup> / <sub>2</sub>	*
36 to 55, inclusive-----	3 <sup>1</sup> / <sub>2</sub>	*
56 to 80, inclusive-----	4 <sup>1</sup> / <sub>2</sub>	*
For each additional 30 persons in excess of 80----	1 <sup>1</sup> / <sub>2</sub>	*

\* § 354.226 Lighting and ventilation. \*

\* There shall be ample light, either natural or artificial or both, of good \*  
 \* quality and well distributed, and sufficient ventilation for all rooms and \*  
 \* compartments to insure sanitary conditions. \*

\* (a) All rooms in which rabbits are killed, eviscerated, or otherwise \*  
 \* processed shall have at least 30 foot candles of light intensity on all working \*  
 \* surfaces except that at the inspection stations such light intensity shall be \*  
 \* of 50 foot candles. In all other rooms, there shall be provided at least 5 foot \*  
 \* candles of light intensity when measured at distance of 30 inches from the \*  
 \* floor. \*

\* (b) All rooms shall be adequately ventilated to eliminate objectionable \*  
 \* odors and minimize moisture condensation. \*

# \* EQUIPMENT AND UTENSILS \*

\* § 354.230 Equipment and utensils. \*

\* Equipment and utensils used for the preparation, processing, or other \*  
 \* handling of any product in the plant shall be suitable for the purpose intended \*  
 \* and shall be of such material and construction as will facilitate their thor- \*  
 \* ough cleaning and insure cleanliness in the preparation and handling of \*  
 \* products. \*

\* (a) Live rabbit holding pens shall be so constructed as to allow satis- \*  
 \* factory ante-mortem examination and to permit proper cleaning. \*

\* (b) Metal refuse containers shall be provided, and such containers shall \*  
 \* be kept covered. \*

\* (c) Insofar as it is practical, equipment and utensils shall be made of \*  
 \* metal or other impervious material. Trucks and receptacles used for handling \*  
 \* inedible products shall be of similar construction and shall be conspicuously \*  
 \* and distinctly marked and shall not be used for handling any edible products. \*

\* (d) Chilling vats or tanks used for chilling ready-to-cook rabbits shall \*  
 \* be made of metal or other hard-surfaced impervious material. \*

\* (e) Where grading bins are used for ready-to-cook rabbits, they shall be \*  
 \* of sufficient number and capacity to handle the grading adequately without the \*

---

\* <sup>1</sup>/<sub>2</sub> Urinals may be substituted for toilet bowls but only to the extent of 1/3 of \*  
 \* the total number of bowls stated. \*



\* use of makeshift bins and all ready-to-cook rabbits shall be kept off the  
 \* floor. Grading bins may be made of metal or enameled wood and shall be con-  
 \* structed and maintained in such a manner as to allow easy and thorough clean-  
 \* ing. All replacements of such bins shall, however, be of metal.

\* (f) Except as otherwise provided herein, all equipment and utensils used  
 \* in the killing, skinning, eviscerating, chilling, and packing rooms shall be  
 \* of metal or other impervious material and constructed so as to permit proper  
 \* and complete cleaning.

\* (g) Conveyors: (1) Conveyors used in the preparation of ready-to-cook  
 \* rabbits shall be of metal or other acceptable material and of such construction  
 \* as to permit thorough and ready cleaning and easy identification of viscera  
 \* with its carcass.

\* (2) Overhead conveyors shall be so constructed and maintained that they  
 \* do not allow grease, oil, or dirt to accumulate on the drop chain or shackle,  
 \* which shall be of noncorrosive metal.

\* (3) Nonmetallic belt-type conveyors used in moving edible products shall  
 \* be of water-proof composition.

\* (h) Inspection, eviscerating, and cutting tables shall be made of metal  
 \* and have coved corners and be so constructed and placed to permit thorough  
 \* cleaning.

\* (i) In plants where no conveyors are used, each carcass shall be eviscer-  
 \* ated in an individual metal tray of seamless construction.

\* (j) Water spray washing equipment shall be used for washing carcasses  
 \* inside and out.

\* (k) Watertight metal receptacles shall be used for entrails and other  
 \* waste resulting from preparation of ready-to-cook rabbits.

\* (l) Watertight trucks and receptacles for holding or handling diseased  
 \* carcasses and diseased parts of carcasses shall be so constructed as to be  
 \* readily and thoroughly cleaned; such trucks and receptacles shall be marked in  
 \* a conspicuous manner with the word "condemned" in letters not less than 2  
 \* inches high and, when required by the inspector in charge, shall be equipped  
 \* with facilities for locking and sealing.

\* (m) Freezing rooms should be adequately equipped to freeze ready-to-cook  
 \* rabbits solid in less than 48 hours. Ready-to-cook rabbits should be frozen  
 \* at temperatures of -10° F. to -40° F. and should be stored at 0° F. or below,  
 \* with the temperature maintained as constant as possible. Freezing rooms  
 \* should be equipped with floor racks or pallets and fans to insure air  
 \* circulation.

\* (n) Cooling racks should be made of metal and be readily accessible for  
 \* thorough washing and cleaning. All replacements of cooling racks shall be  
 \* made of metal.

\* (o) Trucks and receptacles in which carcasses or parts thereof are held  
 \* for further inspection shall be in such number and such location as the needs  
 \* of the inspection in the plant may require. They shall be equipped for locking  
 \* by means of lock and key and the key shall not leave the custody of the inspec-  
 \* tor in charge of the plant. Such trucks and receptacles shall be marked  
 \* conspicuously with the word "retained" in letters not less than 2 inches high.

\* § 354.231 Accessibility.

\* All equipment shall be so placed as to be readily accessible for all  
 \* processing and cleaning operations.

\* § 354.232 Restrictions on use.

\* Equipment and utensils used in the official plant shall not be used  
\* outside the official plant except under such conditions as may be prescribed  
\* or approved by the national supervisor, and equipment used in the preparation  
\* of any article (including, but not being limited to, animal food) from inedible  
\* material shall not be used outside of the inedible products department except  
\* under such conditions as may be prescribed or approved by the national  
\* supervisor.

\* MAINTENANCE OF SANITARY CONDITIONS AND PRECAUTIONS  
\* AGAINST CONTAMINATION OF PRODUCTS

\* § 354.240 General.

\* The premises shall be kept free from refuse, waste materials, and all  
\* other sources of objectionable odors and conditions.

\* § 354.241 Cleaning of rooms and compartments.

\* Rooms, compartments, or other parts of the official plant shall be kept  
\* clean and in sanitary condition.

\* (a) All blood, offal, rabbits or parts of rabbits too severely damaged  
\* to be salvaged and all discarded containers and other materials shall be  
\* completely disposed of daily.

\* (b) All windows, doors, and light fixtures in the official plant shall  
\* be kept clean.

\* (c) All docks and rooms shall be kept clean and free from debris and  
\* unused equipment and utensils.

\* (d) Live rabbit receiving docks and receiving rooms shall be of such  
\* construction as readily to permit their thorough cleaning, and such docks and  
\* rooms should be kept clean at all times.

\* (e) Floors in live rabbit holding rooms shall be cleaned with such  
\* regularity as may be necessary to maintain them in a sanitary condition.

\* (f) The killing and skinning room shall be kept clean and free from  
\* offensive odors at all times.

\* (g) The walls, floors, and all equipment and utensils used in the killing  
\* and skinning room shall be thoroughly washed and cleaned after each day's  
\* operation.

\* (h) The floor in the killing and skinning rooms shall be cleaned fre-  
\* quently during killing and skinning operations and be kept reasonably free  
\* from accumulated blood, offal, water, and dirt.

\* (i) All equipment in the toilet room and locker room, as well as the  
\* room itself, shall be kept clean, sanitary, and in good repair.

\* (j) Cooler and freezer rooms shall be free from objectionable odors of  
\* any kind and shall be maintained in a sanitary condition (including, but not  
\* being limited to, the prevention of drippings from refrigerating coils onto  
\* products).

\* § 354.242 Cleaning of equipment and utensils.

\* Equipment and utensils used for preparing or otherwise handling any \*  
 \* product shall be kept clean and in a sanitary condition and in good repair. \*

\* (a) Pens shall be cleaned regularly and the manure removed from the \*  
 \* plant daily. \*

\* (b) All equipment and utensils used in the killing and skinning rooms \*  
 \* shall be thoroughly washed and cleaned after each day's operation. The evis- \*  
 \* cerating, chilling, and packing room and equipment and utensils used therein \*  
 \* shall be maintained in a clean and sanitary condition. \*

\* (c) Graders' and packers' gloves and grading bins shall be washed daily \*  
 \* and used only for grading or packing, as the case may be. \*

\* (d) All crates or pens used for transporting live rabbits to the plant \*  
 \* shall be cleaned regularly. \*

\* (e) Chilling vats or tanks, if practicable, shall be emptied after each \*  
 \* use. They shall be thoroughly cleaned once daily and, after each cleaning \*  
 \* operation, they shall be sanitized with such compounds or by such methods as \*  
 \* may be approved or prescribed by the Administrator. \*

\* (f) When synchronized overhead conveyors and tray conveyors are used, \*  
 \* the trays shall be completely washed and sanitized after being automatically \*  
 \* emptied of inedible viscera. \*

\* (g) When a conveyor tray operation is used, each carcass shall be evis- \*  
 \* cerated in an individual metal tray of seamless construction, and such trays \*  
 \* shall be completely washed and sanitized after each use. \*

\* (h) Tables, shelves, bins, trays, pans, knives, and all other tools and \*  
 \* equipment used in the preparation of ready-to-cook rabbits shall be kept clean \*  
 \* and sanitary at all times. Cleaned equipment and utensils shall be drained on \*  
 \* racks and shall not be nested. \*

\* (i) Drums, cans, tanks, vats, and other receptacles used to hold or \*  
 \* transport ready-to-cook rabbits shall be kept in a clean and sanitary condition.\*

\* § 354.243 Operations and procedures. \*

\* Operations and procedures involving the preparation, storing, or handling \*  
 \* of any product shall be strictly in accord with clean and sanitary methods. \*

\* (a) There shall be no handling or storing of materials which create an \*  
 \* objectionable condition in rooms, compartments, or other places in the plant \*  
 \* where any product is prepared, stored, or otherwise handled. \*

\* (b) Blood from the killing operation shall be confined to a relatively \*  
 \* small area and kept from being splashed about the room. \*

\* (c) In the final washing, the carcass shall be passed through a system \*  
 \* of sprays providing an abundant supply of fresh clean water. \*

\* (d) The floors in the eviscerating room shall be kept clean and reason- \*  
 \* ably dry during eviscerating operations and free of all refuse. \*

\* (e) Conveyors shall be operated at such speeds as will permit a sanitary \*  
 \* eviscerating operation and will permit adequate inspection for condition and \*  
 \* wholesomeness. \*

\* (f) Mechanized packaging equipment shall be maintained in good sanitary \*  
 \* condition. \*

\* (g) All offal resulting from the eviscerating operation shall be removed \*  
 \* as often as necessary to prevent the development of a nuisance. \*

\* (h) Paper and other material used for lining containers in which products \*  
 \* are packaged shall be of such kinds as do not tear readily during use, but \*  
 \* remain intact when moistened by the product. Wooden containers to be used for \*



packaging ready-to-cook rabbits shall be fully lined except when the individual carcasses to be packaged therein are fully wrapped.

(i) Protective covering shall be used for the product in the plant and as it is distributed from the plant, as will afford adequate protection for the product against contamination by any foreign substance (including, but not being limited to, dust, dirt, and insects), considering the means intended to be employed in transporting the product from the plant.

(j) Refuse may be moved directly to loading docks only for prompt removal.

(k) Cleanliness and hygiene of personnel: (1) All employees coming in contact with exposed edible products or edible products handling equipment shall wear clean garments and should wear caps or hair nets, and shall keep their hands clean at all times while thus engaged.

(2) Hands of employees handling edible products or edible products handling equipment shall be free of infected cuts, boils, and open sores at all times while thus engaged.

(3) Every person, after each use of toilet or change of garments, shall wash his hands thoroughly before returning to duties that require the handling of edible products or containers therefor or edible products handling equipments.

(4) Neither smoking nor chewing of tobacco shall be permitted in any room where exposed edible products are prepared, processed, or otherwise handled.

#### § 354.244 Temperatures and cooling and freezing procedures.

Temperatures and procedures which are necessary for cooling and freezing of rabbits in accordance with sound commercial practice shall be maintained in the coolers and freezers, and chilling temperatures and procedures shall also be in accordance with sound commercial practice.

(a) Cooling. Immediately after evisceration and washing of the carcass, it shall be placed in a cooling tank containing running cold tap water to remove the animal heat from the carcass. Carcasses shall not be allowed to remain in the cooling tank for longer than 1 hour.

(b) Air chilling. Immediately after the initial water chilling, the carcasses shall be placed in cooling racks and thereupon placed in a refrigerated cooler with moderate air movements and a temperature which will reduce the internal temperature of the carcasses to from 36°F. to 40°F., both inclusive, within 24 hours.

(c) Freezing. (1) When ready-to-cook rabbits are packaged in bulk or shipping containers, the carcasses should be individually wrapped or packaged in water-vapor resistant cartons or the containers should be lined with heavy water-vapor resistant paper so as to assure adequate overlapping of the lining to completely surround the carcasses and to permit unsealed closure or sealing in such a manner that water-vapor loss from the product is considerably retarded or prevented. The rabbit carcasses should receive an initial rapid freezing under such packaging, temperature, air circulation, and stacking conditions which will result in freezing the carcasses solid in less than 48 hours.

(2) Frozen ready-to-cook rabbits shall be held under conditions which will maintain the product in a solidly frozen state with temperature maintained as constant as possible.



(d) Refrigeration. Immediately after packaging, all ready-to-cook rabbits, other than those which are shipped from the plant in a refrigerated carrier, should be moved into the freezer, except that a period not exceeding 72 hours will be permitted for transportation and temporary holding before placing in the freezer provided such rabbits are held at not above 36°F.

§ 354.245 Vermin.

Every practicable precaution shall be taken to exclude flies, rats, mice, and other vermin from the official plant. Dogs, cats, and other pets shall be excluded from rooms where edible products are processed, handled, or stored.

§ 354.246 Exclusion of diseased persons.

No person affected with any communicable disease (including, but not being limited to, tuberculosis) in a transmissible stage shall be permitted in any room or compartment where exposed or unpacked edible products are prepared, processed, or otherwise handled.

§ 354.247 Table showing types of materials.

Equipment, utensils, and facilities	Iron	Stainless steel and monel metal	Aluminum	Galvanized Iron
Holding pens	A	A	A	A
Overhead conveyors	A	A	A	A
Conveyor track	A	A	---	A
Shackles	---	A	---	A
Shackle chain	A	A	---	A
Eviscerating pans	---	A	A	A
Inspection table	---	A	A	A
Inside and outside washer	---	A	A	A
Cooling tanks and racks	---	A	A	A
Utensils for handl- ing edible products	---	A	A	A
Framework (of equip- ment)	A	---	---	---

Key: A—Acceptable.

§ 354.248 Scope and applicability of rules of practice.

The rules of practice of the Department of Agriculture in Subpart H of Part I, Subtitle A, Title 7 of the Code of Federal Regulations, are the rules of practice applicable to adjudicatory, administrative proceedings under the regulations in this Part (9 CFR Part 354).

PART 355—CERTIFIED PRODUCTS FOR DOGS, CATS, AND OTHER CARNIVORA;  
INSPECTION, CERTIFICATION, AND IDENTIFICATION AS TO CLASS,  
QUALITY, QUANTITY, AND CONDITION

\* AUTHORITY; 7 U.S.C. 1622, 1624; 7 CFR 2.17(g) and (i), 2.55. \*

DEFINITIONS

§ 355.1 Meaning of words.

Words used in this part in the singular form shall be deemed to import the plural, and vice versa, as the case may demand.

§ 355.2 Terms defined.

When used in this part unless otherwise distinctly expressed or manifestly incompatible with the intent thereof:

(a) "Person" means any individual, partnership, association, business trust, corporation, or any organized group of persons, whether incorporated or not.

\* (b) "Program" means the Meat and Poultry Inspection Program of the Food Safety and Inspection Service of the United States Department of Agriculture. \*

(c) "Circuit supervisor" means an inspector of the Program assigned to supervise and perform official work at a circuit. Such inspector is assigned by and reports directly to the Administrator or other person designated by him.

(d) "Inspector" means an inspector of the Program.

(e) "Inspected plant" means any plant preparing certified products for dogs, cats, or other carnivora, at which inspection is maintained under the regulations contained in this part.

(f) "Circuit" means one or more inspected plants assigned to a circuit supervisor.

(g) "Animal protein supplement" means a product containing animal protein and other elements normal to the component for use in compounding a maintenance food for dogs, cats, and other carnivora.

(h) "Products" means the products for dogs, cats, and other carnivora marked, or to be marked, with the certification provided in this part.

(i) "Meat" means the U.S. inspected and passed and so identified clean, wholesome muscle tissue of cattle, sheep, swine, or goats which is skeletal or which is found in the tongue, in the diaphragm, in the heart, or in the esophagus with or without the accompanying and overlying fat and the portions of skin, sinews, nerves, and blood vessels which normally accompany the muscle tissue and which are not separated from it in the process of dressing. It does not include the muscle found in the lips, snout, or ears.

(j) "Animal food meat byproduct" means the part other than meat which has been derived from one or more cattle, sheep, swine or goats that have been U.S. Inspected and Passed and is fit for use as animal food.

(k) "Horse meat" means the U.S. inspected and passed and so identified clean, wholesome muscle tissue of horses which is skeletal or which is found in the tongue, in the diaphragm, in the heart, or in the

esophagus, with or without the accompanying and overlying fat and the portions of sinews, nerves and blood vessels which normally accompany the muscle tissue and which are not separated from it in the process of dressing.

(l) "Animal food horse meat byproduct" means the part other than meat which has been derived from one or more horses that have been U.S. Inspected and Passed and is fit for use as animal food.

(m) "Mule meat" means the clean, sound, healthful, wholesome muscle tissue derived from mules as determined by ante-mortem and post-mortem inspection by an inspector in accordance with § 355.41. It includes muscle tissue which is found in the tongue, in the diaphragm, in the heart or in the esophagus, with or without the accompanying and overlying fat and the portions of sinews, nerves, and blood vessels which normally accompany the muscle tissue and which are not separated from it in the process of dressing.

(n) "Animal food mule meat byproduct" means the part other than meat which has been derived from one or more mules that have been handled in accordance with § 355.41 and is fit for use as animal food.

(o) "Bone" means the U.S. inspected and passed and so identified clean, wholesome bone which has been derived from cattle, sheep, swine, goats or horses, or bone derived from mules slaughtered and passed under Program inspection in accordance with § 355.41.

(p) "Poultry" means any domesticated bird slaughtered in accordance with the Poultry Products Inspection Act, Public Law 85-172, 85th Congress, S. 1747, dated August 28, 1957 (21 U.S.C. 451 et seq.).

(q) "Poultry product" means any edible part of fresh poultry which have been slaughtered for human food and from which the blood, feathers, feet, head and viscera have been removed in accordance with rules and regulations promulgated by the Secretary of Agriculture.

\* (r) Administrator. The Administrator of the Food Safety and Quality \*  
\* Service or any officer or employee of the Department to whom authority has \*  
heretofore been delegated or may hereafter be delegated to act in his stead.

(s) "Whale meat" means the muscle tissue of whales which is fit for use in animal food.

(t) "Fish" means the whole or part of any aquatic, water breathing vertebrates, commonly designated as fish, which is fit for use in animal food.

(u) "Animal food poultry byproduct" means any portion of carcasses of poultry slaughtered under inspection and passed in accordance with the Poultry Products Inspection Act which is fit for use in animal food.

[23 F.R. 10107, Dec. 23, 1958, as amended at 25 F.R. 1356, Feb. 1960; 29 F.R. 18418, Dec. 25, 1964; 30 F.R. 4195, Mar. 31, 1965; 32 F.R. 13115, Sept. 15, 1967; 33 F.R. 6707, May 2, 1968]

#### SCOPE OF INSPECTION SERVICE

##### § 355.3 Plants eligible for inspection.

Upon application, inspection may be granted at a plant where products are to be prepared, when the Administrator has determined that the application conforms to and the plant meets with the requirements of this part.

#### APPLICATION FOR INSPECTION, CERTIFICATION, AND IDENTIFICATION

##### § 355.4 Application.

The owner or operator of any plant of the kind specified in § 355.3 may apply to the Administrator for inspection, certification, and identification. In cases of change of ownership or change of location, new applications shall be made.

##### § 355.5 Drawings.

Triplicate copies of complete drawings with specifications, consisting of floor plans showing the locations of such features as the principal pieces of equipment, floor drains, principal drainage lines, hand-washing basins, and hose connections for cleanup purposes; elevations; roof plans when necessary to show size and location of skylights and the like; cross and longitudinal



sections of the various buildings, showing such features as principal pieces of equipment, heights of ceilings, conveyor rails, and character of floors, walls, and ceilings; and a plot plan showing relationship of various departments and structures of the plants, properly drawn to scale, shall accompany applications. Where complete approved drawings and specifications \* are available in the files of the Meat and Poultry Inspection Program, Food \* Safety and Quality Service, U.S. Department of Agriculture, covering a plant operating under the supervision of that Program, it will not be necessary that drawings and specifications accompany an application made under this part for inspection at such plant.  
[23 F.R. 10107, Dec. 23, 1958, as amended at 30 F.R. 4195, Mar. 31, 1965; 32 F.R. 13115, Sept. 15, 1967]

#### § 355.6 Review of applications.

The Administrator will determine whether applications shall be granted or refused.

### INAUGURATION OF INSPECTION

#### § 355.7 Inauguration of inspection.

When an application for inspection, certification, and identification is granted, the circuit supervisor shall, at or prior to the inauguration of inspection, inform the owner or operator of the plant of the requirements of the regulations contained in this part. Inspection shall not be begun if a plant is not in a sanitary condition. The applicant shall adopt and enforce all necessary measures and shall comply with all such directions as the circuit supervisor may prescribe for carrying out the purposes of this part.

#### § 355.8 Official number.

To each plant granted inspection an official number shall be assigned. Such number shall be preceded by the letter "A" and used to identify all certified products prepared in the plant.

#### § 355.9 Numbers granted same ownership or control.

Two or more official plants under the same ownership or control may be granted the same official number, provided a serial letter is added after the number in each case to identify the plant.

#### § 355.10 Assignment of inspectors.

The Administrator shall designate a circuit supervisor of the inspection at each circuit and assign to him such assistants as may be necessary.

### FEES

#### § 355.11 Charge for survey.

Applicants for the inspection, certification, and identification shall

reimburse the Department for salary, travel cost, per diem allowance, and the like, expended incidental to any survey of the premises for which the inspection is requested, and in connection with any review of plans which may be made.

§ 355.12 Charge for service.

\* The fees to be charged and collected by the Administrator shall be at the  
\* rates specified in §§ 391.2, 391.3, and 391.4 respectively for base time;  
\* for overtime, including Saturdays, Sundays, and holidays; and for certain  
laboratory services which are not covered under the base time, overtime,  
and/or holiday costs. Such fees shall reimburse the Service for the cost  
of the inspection service furnished.

SANITATION AND FACILITIES

§ 355.13 Sanitation.

Sanitary facilities and accommodations shall be furnished by every inspected plant. Of these the following are specifically required:

(a) Dressing rooms, toilet rooms, and urinals shall be sufficient in number, ample in size, and conveniently located. They shall be properly lighted and ventilated and of sanitary construction. They shall be separate from the rooms and compartments in which certified products are prepared, stored or handled.

(b) Modern hand-washing basins, including running hot and cold water, soap and towels shall be placed in or near toilet rooms.

(c) Toilet soil lines shall be separate from house drainage lines to a point outside the buildings and drainage from toilet soil lines shall not be discharged into a grease catchbasin.

(d) Properly located facilities shall be provided for cleansing utensils and hands of all persons handling or preparing any products to be certified.

(e) Equipment and utensils used for preparing any products to be certified shall be of such material and construction as will make them susceptible of being readily and thoroughly cleaned.

(f) Trucks and receptacles used for inedible materials shall be of such construction as to permit ready and thorough cleansing, shall bear a conspicuous and distinctive mark, and shall be used exclusively for handling inedible material.

(g) Rooms, compartments, places, equipment and utensils used for preparing, storing or otherwise handling any certified products, and all other parts of the inspected plant, shall be kept clean. There shall be no handling or storing of materials which creates an objectionable condition in rooms, compartments or places where certified products are prepared, stored or otherwise handled.

§ 355.14 Facilities.

Adequate facilities for the preparation and inspection of the products to be certified shall be furnished and maintained by the inspected plant. Of these the following are specifically required:

(a) A room or compartment adequately equipped for locking or sealing shall be provided for holding products prepared for certification or material used in their preparation which are identified as "U.S. retained," and such rooms and compartments shall be conspicuously marked with the phrase "U.S. retained" prominently displayed.

(b) Adequate facilities, including denaturing materials, for the proper disposal of condemned articles including carcasses, parts of carcasses and other materials, shall be provided.

(c) Rooms or compartments adequate in size and properly equipped for holding samples of canned products prepared for certification under incubation, shall be maintained at the temperature specified in § 355.25(i).

(d) Furnished office room, including light, heat, janitor, and laundry service shall be provided rent free for the exclusive use of the inspector. These facilities shall be set apart for this purpose and provided with lockers suitable for the protection and storage of program supplies. Laundering of inspectors' outer work clothing shall be provided by the management of inspected plants.

§ 355.15 Inedible material operating and storage rooms; outer premises, docks, driveways, etc.; fly-breeding material; nuisances.

All operating and storage rooms and departments of inspected plants used for inedible material shall be maintained in clean condition, and shall be separate and apart from rooms and departments where certified products are prepared, handled, or stored. Docks and areas where cars and vehicles are loaded, and driveways, approaches and alleyways shall be properly paved and drained and the outer premises of every inspected plant shall be kept in clean and orderly condition. All catchbasins on the premises shall be of such construction and location and shall be given such attention as will insure their being kept in acceptable condition as regards odors and cleanliness. The accumulation on the premises of any material in which flies may breed, or the maintenance of any nuisance on the premises shall not be allowed.

§ 355.16 Control of flies, rats, mice, etc.

Flies, rats, mice, and other vermin shall be excluded from inspected plants and premises.

§ 355.17 Tagging equipment "U.S. rejected."

When necessary, inspectors shall attach a "U.S. rejected" tag to any equipment or utensil which is unclean or the use of which would be in conflict with the provisions of this part. No equipment or utensil so tagged shall again be used until made acceptable under this part and until removal of the tag. Such tag shall not be removed from the equipment or utensil by anyone other than an inspector.

§ 355.18 Drawings and specifications to be furnished.

Triplicate copies of complete drawings and specifications for remodeling



inspected plants or for new structures at such plants shall be submitted to the Administrator and approval obtained for the plans in advance of construction.

#### INSPECTION PROCEDURE

§ 355.19 Inspector to be informed when plant operates.

The management of an inspected plant shall inform the inspector or the circuit supervisor when work in each department has been concluded for the day, and the day and hour when work will be resumed therein. There shall be no preparation of certified products at an inspected plant except under the supervision of an inspector.

§ 355.20 Inspector to have access to plant at all times.

For the purpose of examination or inspection necessary to enforce any of the provisions of this part, inspectors shall have access at all times by day or night, whether the plant is being operated or not, to every part of an inspected plant.

§ 355.21 Products entering inspected plants.

All products of a kind certified under this part or materials to be used in the preparation of such products when brought into an inspected plant shall be identified and inspected at the time of receipt and be subject to further inspection in such manner and at such time as may be deemed necessary. If, upon inspection, any such article is found to be unsound or otherwise unfit, it shall be handled as provided in § 355.28.

\*

§ 355.22 Designation of place of receipt of returned products.

Certified products returned to an inspected plant shall be received at a dock or place specifically designated for the purpose by the plant management with the approval of the circuit supervisor. Such returned products shall be inspected there by the inspector before further entering the plant.

§ 355.23 Tagging products "U.S. retained."

A "U.S. Retained" tag shall be placed by an inspector at the time of inspection on all certified products, materials to be used in the preparation of certified products, or containers thereof, whenever such certified products, materials, or containers are suspected of being unsound or otherwise unfit or not in conformity with the requirements contained in this part. Such tags so placed shall not be removed by anyone other than an inspector.

§ 355.24 Processes to be supervised.

All processes used in the preparation of the certified products shall be



supervised by an inspector. All steps in the process of manufacture shall be conducted carefully and with strict cleanliness. Inspected plants shall not prepare products of a kind certified under this part unless they conform with the regulations contained in this part.

§ 355.25 Canning with heat processing and hermetically sealed containers; closures; code marking; heat processing; incubation.

(a) Containers shall be cleaned thoroughly immediately before filling, and precaution must be taken to avoid soiling the inner surfaces subsequently.

(b) The inside surfaces of containers of metal, glass, or other material shall be washed by spraying in an inverted position with running water at a temperature of at least 180° F. The container washing equipment shall be provided with a thermometer to register the temperature of the water used for cleaning the containers.

(c) Perfect closure is required for hermetically sealed containers. Heat processing shall follow promptly after closing.

(d) Careful inspection shall be made of the containers by competent plant employees immediately after closing, and containers which are defectively filled or defectively closed, or which show inadequate vacuum, shall not be further processed until the defect has been corrected. The containers shall again be inspected by plant employees when they have cooled sufficiently for handling after processing by heating. The contents of defective containers shall be condemned unless correction of the defect is accomplished within six hours following the sealing of the containers or completion of the heat processing, as the case may be, except that (1) if the defective condition is discovered during an afternoon run the cans of product may be held in coolers at a temperature not exceeding 38° F. under conditions that will promptly and effectively chill them until the following day when the defect may be corrected; and (2) short vacuum or overstuffed cans of products which have not been handled in accordance with the above may be incubated as provided in paragraph (i) of this section in the inspected plant under Program supervision, after which the cans shall be opened and the sound products passed.

(e) Canned products shall not be passed unless, after cooling to atmospheric temperature, they show the external characteristic of sound cans; that is, the cans shall not be overfilled, the ends of the cans shall be concave, there shall be no bulging of the cans, the sides and ends of the cans shall conform to the products, and there shall be no slack or loose tin in the cans.

(f) All canned products shall be plainly and permanently marked on the containers by code or otherwise with the identity of the contents and date of canning. The code used and its meaning shall be on record in the office of the circuit supervisor before use.

(g) The canned products must be processed at such temperature and for such period of time as will assure keeping without refrigeration under usual conditions of storage and transportation as evidenced by the incubation test.

(h) Lots of canned products shall be identified during their handling preparatory to and during heat processing by tagging the baskets or cages in which the cans are being conveyed, with a tag which will change color on going through the heat processing or by other effective means so as to insure the proper channeling of the products for effective heat processing after closing the cans.

(i) Facilities shall be provided to incubate at least representative samples of the fully processed canned products. The incubation shall consist of holding the canned products for at least 10 days at about 98° F. The extent to which incubation tests shall be required by inspectors depends on conditions such as the record of the inspected plant in conducting canning operations, the extent to which the plant furnishes competent supervision and inspection in connection with the canning operations, the character of the equipment used, and the degree to which such equipment is maintained at maximum efficiency. Such factors shall be considered by the circuit supervisor in determining the extent of incubation testing at a particular plant. In the event of failure by an inspected plant to provide suitable facilities for incubation of test samples, the circuit supervisor may require holding of the entire lot under such conditions and for such period of time as may, in his discretion, be necessary to establish the stability of the canned products. The circuit supervisor may permit lots of canned certified products to be shipped from the inspected plant prior to completion of sample incubation when he has no reason to suspect unsoundness in the particular lots, and under circumstances which will assure the return of the products to the plant for inspection should such action be indicated by the incubation results.

§ 355.26 Samples of certified products, ingredients, etc., to be taken for examination.

Samples of certified products, water, chemicals, flavorings or other articles in an inspected plant shall be taken without cost to the Program for an examination as often as may be deemed necessary for the efficient conduct of the inspection. The frequency of sampling shall be determined by the needs of the inspection.

§ 355.27 Reports of violations of regulations.

Inspectors shall report to the circuit supervisor violations of or failures to conform with these regulations which occur at inspected plants, and the circuit supervisor shall report the same to the Administrator.

#### DISPOSAL OF CONDEMNED MATERIAL

§ 355.28 Unfit material to be condemned.

Subject to § 355.41, any certified products, or ingredients intended for use therein, which are decomposed or adulterated or otherwise unsound or unfit for use shall be condemned and destroyed, except that if the adulteration is such as will not preclude their legitimate use for some purpose other than the preparation of the certified products, they may be released by authorized inspectors for such other purpose for disposition under the supervision of the proper local, State, or Federal official. The operator of the inspected plant shall make such arrangement as may be necessary with the proper officials for the disposition of the article.

## COMPOSITION OF CERTIFIED PRODUCTS

§ 355.29 Composition of certified products for dogs, cats, and other carnivora.

(a) Composition of canned or semi-moist certified maintenance food.

(1) Only ingredients which are normal to canned or semi-moist food for dogs, cats, and other carnivora, which are favorable to adequate nutrition, and which are classed by the Administrator as conforming with requirements contained in this part shall be used in the preparation of certified maintenance food.

(2) Not less than 30 percent of meat or animal food meat byproduct or both, or of horse meat or animal food horse meat byproduct or both, or of mule meat or animal food mule meat byproduct or both, or of poultry products, shall be used in the preparation of canned or semi-moist certified maintenance food. Upon specific approval of the Administrator, combinations of the above specified ingredients may be used. The uncooked weight of the meat or animal food meat byproduct or both, or of the horse meat or animal food horse meat byproduct or both, or of the mule meat or animal food mule meat byproduct or both, or of the poultry products, or of the combinations thereof, shall be used in the calculation, and the percentage shall be obtained by relating this weight to the total weight of the certified maintenance food.

(3) Certified maintenance food shall contain not less than 10 percent of protein.

(4) Certified maintenance food shall contain a level of minerals and vitamins generally recognized to be essential to the nutritional value of the food.

(5) Vegetables and grains and their derivatives, used as ingredients of certified maintenance food, shall be of good quality, shall be free from discoloration, mold, smut, and insect infestation, and shall be otherwise fit for use as animal food.

(6) Inedible material such as tankage, dried blood, bone meal, and the like shall not be used as ingredients of certified maintenance food.

(7) Semi-moist certified maintenance food shall have a soft granular consistency, shall be shelf stable, and shall be processed so that the moisture content thereof does not exceed 27 percent of the net weight of such food.

(b) Composition of canned or fresh frozen certified supplemental animal foods. (1) Certified animal protein supplement shall comply with the following requirements:

(i) Certified animal protein supplement shall contain not less than 95 percent of meat or animal food meat byproduct or both, or of horse meat or animal food horse meat byproduct or both, or of mule meat or animal food mule meat byproduct or both, or of poultry products. Upon specific approval of the Administrator, combinations of the above specified ingredients may be used;

(ii) Certified animal protein supplement shall have added thereto a



sufficient amount of fresh ground bone or other acceptable agent to satisfy the requirements of the regulations promulgated under the Meat Inspection Act (34 Stat. 1260), as amended (21 U.S.C. 71 et seq.), and the Horse Meat Act (41 Stat. 241; 21 U.S.C. 96), in order to insure decharacterization of the product for human food purposes;

(iii) Certified animal protein supplement may contain not more than 3 percent wheat flour or other processing aid acceptable to the Administrator, which shall be of good quality, shall be free from insect infestation, and shall be otherwise fit for use as animal food;

(iv) Certified animal protein supplement shall contain not less than 15 percent protein; and

(v) Certified animal protein supplement shall contain not less than 3 percent fat.

(2) Certified pet food supplement shall comply with the following requirements:

(i) Certified pet food supplement shall contain not less than 50 percent of meat or animal food meat byproduct or both, or of horse meat or animal food horse meat byproduct or both, or of mule meat or animal food mule meat byproduct or both, or of poultry products. Upon specific approval of the Administrator, combinations of the above specified ingredients may be used;

(ii) Certified pet food supplement shall have added thereto a sufficient amount of fresh ground bone or other acceptable agent to satisfy the requirements of the regulations promulgated under the Meat Inspection Act (34 Stat. 1260), as amended (21 U.S.C. 71 et seq.), and the Horse Meat Act (41 Stat. 241; 21 U.S.C. 96), in order to insure decharacterization of the product for human food purposes;

(iii) Certified pet food supplement may contain various cereals, flours, vegetables, flavorings, seasonings and other processing aids acceptable to the Administrator which shall be of good quality, shall be free from discoloration, mold, smut, and insect infestation, and shall be otherwise fit for use as animal food;

(iv) Certified pet food supplement shall contain not less than 11 percent protein;

(v) Certified pet food supplement shall contain not less than 3 percent fat; and

(vi) Certified pet food supplement may not contain more than 74 percent moisture.

(c) Composition of canned certified variety pet food. (1) Certified variety pet food shall contain not less than 25 percent of meat or animal food meat byproduct or both, or of horse meat or animal food horse meat byproduct or both, or of mule meat or animal food mule meat byproduct or both, or of poultry products. Upon specific approval of the Administrator, combinations of the above specified ingredients may be used.

(2) Certified variety pet food shall contain a variety of vegetables and may contain other ingredients which are favorable to adequate nutrition.

(3) Vegetables and grains and their derivatives used as ingredients of certified variety pet food shall be of good quality, shall be free from discoloration, mold, smut, and insect infestation, and shall be otherwise fit for use as animal food.



(4) Certified variety pet food shall contain not less than 8 percent protein.

(5) Certified variety pet food shall contain not less than 2 percent fat.

(6) Certified variety pet food may contain not more than 75 percent moisture.

(d) Certified products for dogs, cats, and other carnivora may contain whale meat, fish, and animal food poultry byproducts or combinations thereof as optional ingredients in lieu of some but not all of the ingredients named in paragraphs (a)(2), (b)(1)(i), and (c)(1) of this section, respectively, upon specific approval of the Administrator.

[26 F.R. 3984, May 9, 1961, as amended at 29 F.R. 9819, July 22, 1964; 29 F.R. 18419, Dec. 25, 1964; 30 F.R. 10284, Aug. 19, 1965; 32 F.R. 13115, Sept. 15, 1967; 33 F.R. 6707, May 2, 1968]

#### SUPERVISION

##### § 355.31 Supervision by inspector.

No container which bears or is to bear a label as provided for under this part shall be filled in whole or in part except with certified products which have been inspected in compliance with this part, which are sound, healthful, wholesome, and otherwise fit for dogs, cats, and other carnivora, and which are strictly in accordance with the statements on the label. No such container shall be filled in whole or in part and no such label shall be affixed thereto except under the supervision of an inspector.

#### LABELING

##### § 355.32 Labeling required.

Each container of inspected and certified product shall have affixed thereto a label bearing the following information, prominently displayed:

(a) The name of the product, class of product, ingredient statement, and the animal foods inspection legend in the manner provided by subparagraphs (1), (2), (3), (4), (5), and (6) of this paragraph.

(1) The name of the canned or semi-moist certified food shall include words such as "dog food," "cat food," "dog and cat food," or "fox food," accompanied with such references to optional ingredients as may be required by the Administrator under this part. Product names shall not be misleading in regard to class of canned or semi-moist certified food for which label is intended.

(2) Class of product as outlined in paragraphs (a), (b), and (c) of § 355.29 shall be declared on either the main display or 20 percent panel of the label.

(3) The word "ingredients," followed by a complete list of ingredients of the food in the order of their predominance and by their common or usual names, shall appear on the label with the name of the food.

(4) The inspection legend for canned, semi-moist or frozen certified animal food shall appear on the label in the form shown herewith, except that

the plant number need not appear with the legend when such number is embossed on the sealed metal container as provided in § 355.33.



(5) When a product is prepared in whole from any of the items defined in § 355.2 (i) through (n), its name shall identify the item and there shall appear contiguous to the name of the item the name of the decharacterizing agent used, followed by the word "added" as, for example, "bone added."

(6) When wheat flour or other processing aid is added to the product, there shall appear on the label, with the name of the decharacterizing agent, in predominating order, the name of the processing aid, as, for example, "Wheat flour and bone added" or "Bone and wheat flour added."

(b) A statement of the quantity of contents of the container, representing in terms of avoirdupois weight the quantity of product in the container.

(c) The name and place of business of the manufacturer, packer, or distributor. The name under which inspection is granted to a plant may appear without qualification on the label of a product prepared by that plant. When the certified product is not prepared by the person whose name appears on the label, the name shall be qualified by a phrase which reveals the connection such person has with the product as, for example, "Prepared for ....." [23 F.R. 10107, Dec. 23, 1958, as amended at 25 F.R. 1357, Feb. 16, 1960; 26 F.R. 3984, May 9, 1961; 29 F.R. 9819, July 22, 1964; 32 F.R. 13115, Sept. 15, 1967]

§ 355.33 Plant number to be embossed on metal containers.

The official number assigned to an inspected plant under § 355.8 shall be embossed on all sealed metal containers of certified products filled in such plant, except that such containers which bear labels lithographed directly on the container and in which the plant number is incorporated need not have the plant number embossed thereon. Labels and embossed code identification shall be affixed so as not to obscure the embossed plant number.

§ 355.34 Labels, approval of, by Administrator.

(a) Except as provided in paragraph (c) of this section, no label shall be used on any container of certified products until it has been approved by the Administrator. For the convenience of the inspected plant, sketches or proofs of proposed labels may be submitted in triplicate to the Administrator for approval, and the preparation of the finished labels deferred until such approval is obtained. All finished labels shall be submitted in quadruplicate to the Administrator for approval. In the case of lithographed labels, paper

takeoffs in lieu of sections of the metal containers shall be submitted for approval. Such paper takeoffs shall not be in the form of a negative but shall be a complete reproduction of the label as it will appear on the package, including any color scheme involved.

(b) Inserts, tags, liners, pasters, and like devices containing printed or graphic matter for use on, or to be placed within, containers and coverings of certified products shall be submitted for approval in the same manner as provided for labels in paragraph (a) of this section, except that inspectors in charge may permit the use of such devices if they contain no reference to the certified products and bear no misleading feature.

(c) Stencils, labels, box dies, and brands may be used on shipping containers, including tierces, barrels, drums, boxes, crates, and large-size fiberboard containers, without approval by the Administrator, provided the markings are applicable to the certified products, are not false or deceptive, and are used with the approval of the circuit supervisor.

(d) No certified product and no container thereof shall be labeled with any false or deceptive term, and no statement, word, picture, design, or device which conveys any false impression or gives any false indication of the origin, quality, or quantity of the product shall appear on any label.

§ 355.35 Label information to be displayed on principal panel.

The label information required by § 355.32 shall be displayed on the principal panel or panels of the label except that label information other than the name of the product and the ingredient statement may be displayed on a panel immediately adjacent to the principal panel or panels if such supplemental panel consists of at least 20 percent of the label and is reserved exclusively for required labeling information.

§ 355.36 Obsolete labels.

At least once each year, each inspected plant shall submit to the Administrator, in quadruplicate, a list of approvals for labels that have become obsolete, accompanied by a statement that such approvals are no longer desired. The approvals shall be identified by the number, the date of approval, and the name of the product.

§ 355.37 Alteration or imitation of statement of certification.

The statement of certification provided for by § 355.32(a)(4) shall not be altered, defaced, imitated, or simulated in any respect or used for the purpose of misrepresentation or deception.

[25 F.R. 1357, Feb. 16, 1960]

#### PENALTIES

§ 355.38 Withdrawal of service.

After opportunity for hearing before a proper official of the Department has been accorded the operator of an inspected plant, the inspection, certification, and identification provided for in this part may be withdrawn from such plant if the operator: (a) persistently fails to comply with any



provision of the regulations in this part or of instructions or directions issued thereunder; (b) makes any willful misrepresentation or engages in any fraudulent or deceptive practice in connection with the making of any application for service; (c) violates § 355.37; or (d) interferes with or obstructs any Program employee in the performance of his duties under the regulations in this part by intimidation, threats, or other improper means. Pending final determination of the matter, the Administrator may suspend such inspection, certification, and identification without hearing in cases of willfulness or those in which the public health, interest, or safety requires such action. The operator of the inspected plant shall be notified of the Administrator's decision to suspend such inspection, certification, or identification service, and the reasons therefor, in writing, in the manner prescribed in § 1.147(b) of the rules of practice (7 CFR 1.147(b)), or orally. The Administrator's decision to suspend such inspection, certification, or identification service shall be effective upon such oral or written notification, whichever is earlier, to the operator of the plant. If such notification is oral, the Administrator shall confirm such decision and the reasons therefor, in writing, as promptly as circumstances permit, and such written confirmation shall be served upon the operator of the inspected plant, in the manner prescribed in § 1.147(b) of the rules of practice (7 CFR 1.147(b)). In other cases, prior to the institution of proceedings for any withdrawal or suspension, the facts or conduct which may warrant such action shall be called to the attention of the operator in writing and he shall be given an opportunity to demonstrate or achieve compliance with the requirements of the regulations in this part and instructions and directions issued thereunder.

#### APPEALS

§ 355.39 Appeals from decisions made under this part.

Any appeal from a decision by an employee of the Program shall be made to his immediate superior having jurisdiction over the subject matter of the appeal.

#### REPORTS

§ 355.40 Plants to furnish information for reports.

Each day the operator of every inspected plant shall furnish the inspector assigned to that plant with a statement of the number of pounds of product certified by the inspector.

#### MULE MEAT AND ANIMAL FOOD, MULE MEAT BYPRODUCT

§ 355.41 Ante-mortem and post-mortem inspection for mules.

(a) (1) An ante-mortem examination and inspection shall be made of all mules about to be slaughtered for use in the preparation of products under this part, before their slaughter shall be allowed for such use. Such inspection shall be made on the day of slaughter.

(2) Mules found on such inspection show symptoms of disease shall be set apart and slaughtered separately. Those found to be affected with strangles, purpura hemorrhagica, azoturia, infectious equine



encephalomyelitis, toxic encephalomyelitis (forage poisoning), infectious anemia (swamp fever), dourine, acute influenza, generalized osteoporosis, glanders, farcy, or other malignant disorder, acute inflammatory lameness or extensive fistula, shall be condemned and destroyed. Any mule which is suspected on ante-mortem inspection of being infected with glanders shall be tested with mallein, and any mule which on physical examination is suspected of being affected with dourine shall be held for further examination or for such test as the Administrator may prescribe.

(b) (1) A careful post-mortem examination and inspection shall be made of all carcasses and parts thereof of all mules inspected under this section, at the time of slaughter. All carcasses and parts of mules found to be affected with any disease listed under paragraph (a) of this section shall be condemned and destroyed.

(2) Other carcasses and parts of mules found abnormal or diseased upon inspection under this section shall be disposed of in accordance with such provisions of the meat inspection regulations (Subchapter A of this Chapter) as are deemed applicable by the Administrator.

#### § 355.42 Marking of mule meat and animal food mule meat byproduct.

All mule meat and animal food mule meat byproduct inspected under this part shall be marked and identified as the Administrator may require in any particular case.

#### § 355.43 Scope and applicability of rules of practice.

The rules of practice of the Department of Agriculture in Subpart H of Part I, Subtitle A, Title 7 of the Code of Federal Regulations, are the rules of practice applicable to adjudicatory, administrative proceedings under the regulations in this Part (9 CFR Part 355).

### PART 362-VOLUNTARY POULTRY INSPECTION REGULATIONS

\* AUTHORITY: 7 U.S.C. 1622, 1624; 7 CFR 2.17(g) and (i), 2.55. \*

#### § 362.1 Definitions.

The definitions in Section 381.1 are incorporated in this Part except for the definitions found in §§ 381.1(b)(2), 381.1(b)(5), 381.1(b)(26), 381.1(b)(28), 381.1(b)(40), 381.1(b)(41), 381.1(b)(42), 381.1(b)(46), and 381.1(b)(56) which are excluded in section 362.2(a). In addition to those definitions, the following definitions will be applicable to the regulations in this Part:

(a) Act. "Act" means the Agricultural Marketing Act of 1946, as amended (60 Stat. 1087, as amended; 7 U.S.C. 1621 et seq.).

(b) Inspector. "Inspector" means any officer or employee of the Department authorized to perform any duties under the regulations in this Part.

(c) Person. "Person" means any individual, corporation, company, association, firm, partnership, society, or joint stock company, or other organized business unit.

(d) Poultry. "Poultry" means any migratory water fowl, game bird or squab, whether live or dead.

(e) Poultry product. "Poultry product" means any poultry carcass or part thereof; or any human food product which is made wholly or in part from any poultry carcass or part thereof; or any human food product which is made wholly or in part from the carcass of any domesticated bird (chickens, turkeys, ducks, geese, or guineas) and is excepted from the inspection requirements of the Poultry Products Inspection Act (21 U.S.C. 451 et seq.).

## § 362.2 Types and availability of service.

Upon application, in accordance with § 362.3, the following types of service may be furnished under the regulations in this part:

(a) Inspection service. An inspection and certification service for wholesomeness relating to the slaughter and processing of poultry and the processing of poultry products. All provisions of Subchapter C of this chapter shall apply to the slaughter of poultry, and the preparation, labeling, and certification of the poultry and poultry products processed under this poultry inspection service except for the following provisions: 381.1(b)(2), 381.1(b)(26), 381.1(b)(28), 381.1(b)(40), 381.1(b)(41), 381.1(b)(42), 381.1(b)(46), 381.1(b)(56), 381.3(a), 381.6, 381.10, 381.13-381.17, 381.21, 381.29, 381.39-381.42, 381.175(a)(2), 381.175(a)(3), 381.179, 381.185-381.187, 381.192, and 381.195-381.225.

(b) Export certification service. At the request of any person intending to export any slaughtered poultry or poultry product, inspectors may make certification regarding products for human food purposes, to be exported, as meeting conditions or standards that are not imposed or are in addition to those imposed by the regulations in Part 381 of this chapter and the laws under which such regulations were issued.

(c) Identification Service. (1) Poultry or other product that is federally inspected and passed at an official establishment, or upon importation, under the Poultry Products Inspection Act, is officially marked to identify it as federally inspected and passed. In order to facilitate the division of such poultry or other product into smaller portions or its combination into larger units and still maintain its identity as product which has been federally inspected and passed and so marked, inspectors may supervise the handling and weighing of the product and mark such portions and units with the official mark of inspection when they determine that identity has been maintained.

(2) At the time service is furnished, product must be sound, wholesome, and fit for human food. The service will be available only on premises other than those of an official establishment. The sanitation of the place or area where service is furnished must comply with the provisions of Part 381, Subpart H, of this chapter.

\* (3) The mark of inspection shall be applied only under the \*  
\* immediate supervision of an inspector. \*

\* (4) This service does not cover further cutting and \*  
\* processing of products. These activities must take place at an \*  
\* official establishment. \*

\* (5) The registration and recordkeeping requirements \*  
\* enumerated in Part 381, Subpart Q, of this chapter shall apply \*  
\* to persons requesting voluntary identification service under \*  
\* this paragraph (c). \*

### 362.3 Application for service.

\* Any person who desires to receive service under the \*  
regulations in this Part for poultry or other product eligible  
therefor under such regulations may make application for service  
to the Administrator, upon an application form which will be  
furnished by the Administrator upon request to the Meat and  
Poultry Inspection Program, Food Safety and Inspection Service, \*  
U.S. Department of Agriculture, Washington, D.C. 20250. The  
application must include all the information called for by that  
form. In case of change of name, ownership, management, or  
location, a new application shall be made.

### § 362.4 Denial or withdrawal of service.

(a) For disciplinary reasons: (1) Bases for denial or  
withdrawal. An application or request for service may be  
rejected, or the benefits of the service may be otherwise denied  
to, or withdrawn from, any person who, or whose employee or  
agent in the scope of his employment or agency, (i) has  
willfully made any misrepresentation or has committed any other  
fraudulent or deceptive practice in connection with any  
application or request for service under the regulations in this  
chapter; (ii) has given or attempted to give, as a loan or for  
any other purpose, any money, favor, or other thing of value, to  
any employee of the Department authorized to perform any  
function under the regulations in this chapter; (iii) has inter-  
fered with or obstructed, or attempted to interfere with or to  
obstruct, any employee of the Department in the performance of  
his duties under the regulations in this chapter by intimidat-  
ion, threats, assaults, abuse, or any other improper means;  
(iv) has knowingly falsely made, issued altered, forged, or  
counterfeited any official certificate, memorandum, mark, or  
other identification, or device authorized or issued under this  
chapter; (v) has knowingly uttered, published, or used as true  
any such falsely made, issued, altered, forged, or counterfeited  
certificate, memorandum, mark, identification, or device; (vi)  
has knowingly obtained or retained possession of any such  
falsely made, issued, altered, forged, or counterfeited certi-  
ficate, memorandum, mark, identification, or device, or of any  
carcass or poultry or product bearing any such falsely made,  
issued, altered, forged or counterfeited certificate,



memorandum, mark, or identification; (vii) has knowingly represented that any carcass, poultry, or product has been officially inspected and passed (by an authorized inspector) under this chapter, when it had not in fact been so inspected; (viii) has, within the previous 10 years, been convicted of any felony or more than one misdemeanor under any law based upon the acquiring, handling, or distributing of adulterated, mislabeled, or deceptively packaged food, or fraud in connection with transactions in food, or any felony indicating a lack of the integrity needed for the conduct of operations affecting the public health; (ix) has in any manner not specified in this paragraph violated subsection 203(h) of the Act: Provided, That subdivision (vi) of this subparagraph shall not be deemed to be violated if the person in possession of any item mentioned therein notifies the inspector without delay that he has possession of such item and, in the case of an official device, surrenders it to the inspector, and, in the case of any other item, surrenders it to the inspector or destroys it or brings it into compliance with the regulations by obliterating or removing the violative features under supervision of the inspector; And provided further, That an application or a request for service may be rejected, or the benefits of the service may be otherwise denied to, or withdrawn from, any person who operates an establishment for which he has made application for service if, with the knowledge of such operator, any other person conducting any operations in such establishment has committed any of the offenses specified in subdivisions (i) through (ix) of this subparagraph after such application was made. Moreover, an application or a request for service made in the name of a person otherwise eligible for service under the regulations may be rejected, or the benefits of the service may be otherwise denied to, or withdrawn from, such a person (a) in case the service is or would be performed at an establishment operated (1) by a corporation, partnership, or other person from whom the benefits of the service are currently being withheld under this chapter, or (2) by a corporation, partnership, or other person having an officer, director, partner, or substantial investor from whom the benefits of service under this chapter are currently being withheld and who has any authority with respect to the establishment where service is or would be performed, or (b) in case the service is or would be performed with respect to any poultry or product in which any corporation, partnership, or other person within (a)(1) of this subdivision has a contract or other financial interest.

(2) Procedure. An application or request for service may be rejected, or benefits of the service may be otherwise denied to or withdrawn by the Secretary, as provided by this paragraph, after notice and opportunity for hearing before a proper official of the Department. The Administrator may





reject an application or request for service or deny or withdraw service under this paragraph without hearing, pending final determination of the matter, when he determines that the public interest so requires. The operator or applicant of such plant shall be notified of the Administrator's decision to reject the application or request for service or to deny or withdraw such service, and the reasons therefor, in writing, in the manner prescribed in section 1.147(b) of the rules of practice (7 CFR 1.147(b)), or orally. The Administrator's decision to reject an application or request for service or to deny or withdraw the benefits of service under the Act shall be effective upon such oral or written notification, whichever is earlier, to the operator or applicant of such plant. If such notification is oral, the Administrator shall confirm such decision, and the reasons therefor, in writing, as promptly as circumstances permit, and such written confirmation shall be served upon the operator or applicant of such plant in the manner prescribed in section 1.147(b) of the rules of practice (7 CFR 1.147(b)).

(b) For correctable cause.

(1) Basis for denial or withdrawal. An application or request for service may be rejected, or the benefits of the service may be otherwise denied to, or withdrawn from, any person whose establishment does not meet the requirements as to premises, facilities, and equipment, and the operation thereof, prescribed in the regulations to prevent that distribution of adulterated poultry or poultry products, or who has not received approval of labeling and containers to be used at the establishment as required by the regulations.

(2) Procedure. An application or request for service may be rejected, or benefits of the service may be otherwise denied to or withdrawn by the Secretary, as provided by this paragraph, after notice and opportunity for hearing before a proper official of the Department. The Administrator may reject an application or request for service or deny or withdraw service under this paragraph without hearing, pending final determination of the matter, when he determines that the public interest so requires. The operator or applicant of such plant shall be notified of the Administrator's decision to reject the application or request for service or to deny or withdraw such service, and the reasons therefor, in writing, in the manner prescribed in section 1.147(b) of the the rules of practice 97 CFR 1.147(b)), or orally. The Administrator's decision to reject an application or request for service or to deny or withdraw such service, and the reasons therefore, in writing, in the manner prescribed in section 1.147(b) of the rules of practice (7 CFR 1.147(b)), or orally. The Administrator's decision to reject an application or request for service or to deny or withdraw the benefits of service under the Act shall be effective upon such oral or written notification, whichever is earlier, to the operator or applicant of such plant. If such notification is oral, the Administrator shall confirm such decision, and the reasons therefor, in writing, as promptly as circumstances permit, and such written confirmation shall be served upon the operator or applicant of such plant in the manner prescribed in section 1.147(b) of the rules of practice (7 CFR 1.147(b)).

(c) For miscellaneous reasons. An application or a request for service may be rejected, or the benefits of the service may be otherwise denied to, or withdrawn from, any person, without a hearing, by the official in charge of the appropriate regional office, with the

concurrence of the Regional Director (1) for administrative reasons such as the nonavailability of personnel to perform the service; (2) for the failure to pay for service; (3) in case the application or request related to birds or products which are not eligible for service under Part 362; or (4) in case the person is a partnership, corporation, or other person from whom the benefits of the service are currently being withheld under paragraph (a) of this section. Notice of such denial or withdrawal, and the reasons therefor, shall promptly be given to the person involved. The operator or applicant of such plant shall be notified of such decision to reject an application or request for service or to deny or withdraw the benefits of the service, and the reasons therefor, in writing, in the manner prescribed in section 1.147(b) of the rules of practice (7 CFR 1.147(b)), or orally. Such decision shall be effective upon such oral or written notification, whichever is earlier, to the operator or applicant of such plant. If such notification is oral, the person making such decision shall confirm such decision, and the reasons therefor, in writing, as promptly as circumstances permit, and such written confirmation shall be served upon the operator or applicant of such plant in the manner prescribed in section 1.147(b) of the rules of practice (7 CFR 1.147(b)).

(d) Scope and applicability of rules of practice. The rules of practice of the Department of Agriculture in Subpart H of Part I, Subtitle A, Title 7 of the Code of Federal Regulations, are the rules of practice applicable to adjudicatory, administrative proceedings under the regulations in this Part (9 CFR 362).

#### § 362.5 Fees and charges.

(a) Fees and charges for service under the regulations in this Part shall be paid by the applicant for the service in accordance with this section, and, if required by the Administrator, the fees and charges shall be paid in advance.

(b) The fees and charges provided for in this section shall be paid by check, draft, or money order payable to the Treasurer of the United States and shall be remitted promptly to the Administrator upon furnishing to the applicant a statement as to the amount due.

(c) The fees to be charged and collected for service under the regulations in this Part shall be at the rates specified in §§ 391.2, 391.3, and 391.4 respectively for base time; for overtime including Saturdays, Sundays, and holidays; and for certain laboratory services which are not covered under the base time, overtime, and/or holiday costs. Such fees shall cover the costs of the services and shall be charged for the time required to render such service, including, but not limited to, the time required for the travel of the inspector or inspectors in connection therewith during the regularly scheduled administrative workweek.

(d) Charges may also be made to cover the cost of travel and other expenses incurred by the Service in connection with the furnishing of the service.

**BOOK V**

**Administrative Procedures**  
**TITLE 9, CHAPTER III, SUBCHAPTER D**  
**Code of Federal Regulations**





TITLE 9 - ANIMALS AND ANIMAL PRODUCTS

CHAPTER III - FOOD SAFETY AND INSPECTION SERVICE

DEPARTMENT OF AGRICULTURE

SUBCHAPTER D - FOOD SAFETY AND INSPECTION SERVICE;  
ADMINISTRATIVE PROCEDURES

PART 390 - FREEDOM OF INFORMATION

Sec.

- 390.1 Scope and purpose.
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\* PART 391-FEES AND CHARGES FOR INSPECTION SERVICES

\* Sec.

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\* PARTS 392-399 [RESERVED]



SUBCHAPTER D- FOOD SAFETY AND INSPECTION  
SERVICE; ADMINISTRATIVE PROVISIONS

PART 390 - FREEDOM OF INFORMATION

\* AUTHORITY: 5 U.S.C. 301, 552; 7 CFR 1.3, 2.7.

§ 390.1 Scope and purpose:

\* These regulations are issued pursuant to the Freedom of Information Act (FOIA), as amended (5 U.S.C. 552), and in accordance with the directives of the Department of Agriculture regulations in Part 1, Subpart A, of Title 7. The availability of records of the Food Safety and Inspection Service (FSIS), and the procedures by which the public may request such information, shall be governed by the FOIA and by these Department regulations as implemented and supplemented by the regulations in this part.

§ 390.2 Published materials.

Rules and regulations of FSIS relating to its regulatory responsibilities are continuously published and made available to the public in the FEDERAL REGISTER, and codified in Chapter III, Title 9 of the Code of Federal Regulations. FSIS also issues numerous publications relating to agency programs which implement the laws listed in the Delegations of Authority, 7 CFR 2.15(a) of this title. Most of these publications are available free from the USDA Publications Division, Office of Governmental and Public Affairs, or at established rates from the Superintendent of Documents, U.S. Government Printing Office, Washington, DC 20402.

§ 390.3 Index.

Pursuant to the regulations in 7 CFR 1.4(b), FSIS will maintain and make available for public inspection and copying an index providing information regarding the materials required to be published or made available under the Freedom of Information Act (5 U.S.C. 552(a)(2). Quarterly publication of these indexes is unnecessary and impracticable, since the material is voluminous and does not change often enough to justify the expense of quarterly publication. The Agency shall provide copies of any index, upon request, at a cost not to exceed direct cost of publication.

§ 390.4 Facilities for inspection and copying.

\* Facilities for public inspection and copying of the material described in §§ 390.2 and 390.3 of this part will be provided by FSIS pursuant to 7 CFR 1.5(a) in a reading area, on business days between



(§ 390.4 continued)

\* the hours of 8:00 a.m. and 4:00 p.m., upon request to the Freedom of \*  
Information Coordinator or designee at the following address:

Freedom of Information Act Coordinator (FOIA)  
Food Safety and Inspection Service  
U.S. Department of Agriculture  
Washington, DC 20250

Copies of such material may be obtained in person or by mail.

§ 309.5 Requests for records.

\* (a) The FOIA Coordinator of FSIS is authorized to receive requests and to \*  
\* exercise the authority under 7 CFR 1.3(a) to: (1) make determinations to grant \*  
or deny such requests, (2) extend the 10-day deadline, (3) make discretionary  
\* releases of exempt records, except where disclosure is specifically prohibited  
\* by Executive Order, statute, or applicable regulations, (4) make determinations \*  
\* regarding the charging of fees pursuant to the established schedule, and (5) \*  
\* determine the applicability of 7 CFR 1.8 to requests for records. \*

\* (b) Requests for FSIS records or information shall be made in writing in \*  
accordance with 7 CFR 1.6, and submitted to the FSIS Freedom of Information Act \*  
Coordinator at the following address:

Freedom of Information Act Coordinator (FOIA)  
Food Safety and Inspection Service  
U.S. Department of Agriculture  
Washington, DC 20250

\* The submitter shall identify each record with reasonable specificity as \*  
prescribed in 7 CFR 1.6. Initial requests for records customarily released by \*  
FSIS may be made orally, but in certain instances, the Coordinator in his/her  
discretion, may deem it necessary to require a written submission from the  
requester.

\* (c) In exercising his/her authority under 7 CFR 1.3(a)(3) to grant and \*  
deny requests, the Coordinator or designee will comply with subsection (b) of  
the Freedom of Information Act (5 U.S.C. 552(b)), as amended, which requires  
that any reasonably segregable portion of a document shall be provided to a  
person requesting such document after deletion of any portions within the scope  
of the request for which an exemption is being claimed under the Act.  
Therefore, unless the disclosable and nondisclosable portions are so  
inextricably linked that it is not reasonably possible to separate them, the  
document will be released with the nondisclosable portions deleted. The  
\* Coordinator or designee may exercise discretion as limited by 7 CFR 1.14 to \*  
release the entire document, or to make only a minimum number of deletions.

§ 390.6 Fee schedule.

Departmental regulations provide for a schedule of reasonable standard charges for document search and duplication. See 7 CFR 1.16. Fees to be charged are set forth in 7 CFR Part 1, Subpart A, Appendix A.

§ 390.7 Appeals.

(a) If the request for information, or for a waiver of search and/or duplication fees is denied, in whole or in part, the Freedom of Information Act Coordinator or designee will set forth in the letter of response the grounds for any denial of access and offer the requesting party an opportunity to file an administrative appeal from the denial, pursuant to 7 CFR 1.3(a)(4). The appeals should be filed in writing within 45 days of the date of denial (departmental regulations, 7 CFR 1.8(a)(4) and should be addressed as follows:

Administrator  
Food Safety and Inspection Service (FOIA Appeal)  
U.S. Department of Agriculture  
Washington, DC 20250

(b) The Administrator of FSIS is authorized under 7 CFR 1.3(a)(4) to (1) extend the 20-day deadline, (2) make discretionary releases, and (3) make determinations regarding the charging of fees.

§ 390.8 Agency response to requests.

(a) The response to Freedom of Information requests and appeals by the officials name in §§ 390.7 of this part shall be governed by and made in accordance with 7 CFR 1.8 and the regulations in this part.

(b) Requests for records and information may be submitted to field stations. The field station shall immediately notify the FOIA Coordinator or designee by telephone. Unless the FOIA Coordinator or designee orally authorizes a release of the requested records, the field station receiving the request shall transmit the request directly to the FOIA Coordinator for a response. For purposes of compliance with the statutory time limit, the request will be considered as having been received on the date of its arrival in the office of the Coordinator or designee.

(c) Any person whose request for records has been granted may inspect and copy such records (or copies) at the office listed in § 390.4 of this part in accordance with the provisions of that section as well as § 390.6, relating respectively to time and fees. Copies may also be obtained by mail.

PART 391-FEES AND CHARGES FOR INSPECTION SERVICES

AUTHORITY: 21 U.S.C. 601 et seq., 460 et seq., 7 CFR 2.17(g) and (i), 2.55; 7 U.S.C. 394, 1622, and 1624.

§ 391.1 Scope and purpose.

Fees shall be charged by the Agency for certain specified inspection services provided on a holiday, on an overtime basis, and/or which are voluntary inspection services.

§ 391.2 Base time rate.

\* The base time rate for inspection services provided pursuant to §§ 350.7, 351.8, 351.9, 352.5, 354.101, 355.12, and 362.5 shall be \$26.68 per hour, per \*  
Program employee.

§ 391.3 Overtime and holiday rate.

\* The overtime and holiday rate for inspection services provided pursuant to §§ 307.5, 350.7, 351.8, 351.9, 352.5, 354.101, 355.12, 362.5, and 381.38 shall \*  
be \$27.24 per hour, per Program employee.

§ 391.4 Laboratory services rate.

\* The rate for laboratory services provided pursuant to §§ 350.7, 351.9, 352.5, 354.101, 355.12, and 362.5 shall be \$46.60 per hour, per Program \*  
employee.

PARTS 392-399 [RESERVED]









